

ENOTRIA

Restaurant & Wine Bar

Prix Fixe Dinner Menu

\$45 Per Person

No Substitutions Please

First Course

Sautéed Squid roasted garlic, garden basil, stewed tomatoes

Second Course

Heirloom Tomatoes goat cheese, micro basil, sea salt, truffle-basil oil, aged balsamic syrup

Third Course

(Please Choose One)

Grilled Flat Iron roasted parsnip, spinach, shaved endive, orange segments and mustard demi

Poached Cod beluga lentils, parsley, roasted peppers, tomato saffron broth, basil oil

Fourth Course

Nectarine Pound Cake lemon pound cake, orange infused crème Anglaise, mint

As a courtesy to other diners, please set cell phones and pagers to silent.
Split plate charge of \$5 for all entrées. Some dishes cannot be split.

Gratuity of 18% will be added to parties of six or more

Corkage fee of \$15 first 750 ml. ~ \$25 for second 750 ml. and magnums or larger (limit 2)

Executive Chef / General Manager ~ Anthony Brenes Wine Director ~ Chad Seaburg