

# Restaurant Week Prix Fixe Menu ◆ Dinner

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DSRT CLUB offerings created by Executive Chef James Nellis

## RESTAURANT WEEK PRIX FIXE DINNER MENU

\$59 Per Person - Please No Splits or Shares

### ◆ First Course ◆

#### GLAZED PORK BELLY BITS

Crispy pork belly | bourbon chili glaze | fresh scallions | sesame seeds

#### POPPYSEED CRUSTED ALBACORE

lightly seared albacore | avocado puree | watercress | paprika oil | citrus segment

#### CALI MELON SALAD

h2o melon | heirloom tomato | arugula | shaved jalapeño | white truffle oil | golden balsamic

### ◆ Main Course ◆

#### HALF "RED" CHICKEN

annatto marinated boneless chicken | grilled squash | hibiscus puree | grilled scallions | red butter sauce

#### CHEF'S PASTA

ask your server for more details

#### MR. ROBINSON'S MEATLOAF

phyllo & prosciutto wrapped meatloaf | whisky-soaked cherries | crispy brussel sprouts | yukon mash potatoes  
pilsner molasses

#### CHEF'S JERK LAMB CHOPS

New Zealand lamb | jerk sauce | golden potato mash | black kale

### ◆ Desserts ◆

#### GELATO or SORBET

#### APPLE TART