



Morrison Clark Inn

Restaurant Week Menu

Dinner \$35/person

First Course

Choice of:

Chilled Nectarine Bisque

Amarena Cherry & Stone Fruit Relish, Lavender-Maple Yogurt

Rock Shrimp & Marinated Tomato Summer Stew

Avocado, Preserved Lemon Sauce, Basil Tortillas

Coriander & Black Pepper Seared Ahi Tuna Salad

Field Greens, Curried Purple Cauliflower, Hazelnuts, Shaved Coconut, Ginger-Soy Vinaigrette

Second Course

Choice of:

Cashew Crusted Rockfish Filet

Freekeh & Black Chickpea Pilaf, Baby Heirloom Tomatoes,
Purple Cauliflower, Gingered Edamame, Miso-Yuzu Broth

Truffle Salt Roasted Breast of Free Range Chicken

Caramelized Onion & Gruyere Potato Gratin, Baby French Green Beans, Marjoram Demi-Glace

Ginger Marinated & Grilled Filet Mignon

Brussels & Tots, Lamb Bacon, Crème Fraiche, Apricot-Soy

Garlic Scented Grilled Jumbo Gulf Shrimp

Toasted Green Pea Spätzle, Manchego, Minted Carrots, Bordelaise Sauce

Summer Vegetable Gnocchi

Sweet Corn, Heirloom Tomatoes, Fava Butter, Purple Basil, Blue Oyster Mushrooms, Pecorino Romano

Third Course

Choice of:

Duo of Chocolate

Caramel Crunch Cake, Hazelnut Pyramid, Sugared Blackberries, Clotted Cream

Key Lime Pie

Burnt Orange Marmalade, Crème Anglaise, Whipped Cream, White Chocolate

Strawberry Short Cake

Buttermilk Biscuit, Vanilla-Mint Syrup, Crème Anglaise, Whipped Cream