



## PERSIMMON

3 ~ COURSE TASTING DINNER \$36

### STARTERS

(CHOICE OF 1)

SOUP OF THE DAY

STEAMED PEI MUSSELS ~  
MEUNIÈRE OR PROVENCAL STYLE

PORTOBELLO MUSHROOM AND BLUE CHEESE RAVIOLI WITH TRUFFLE DEMI-GLACE  
(VEGETARIAN UPON REQUEST)

PAN SEARED SEA SCALLOP WITH ORANGE, FENNEL, ARUGULA, PASSIONFRUIT VINAIGRETTE

CRISPY EMPANADA AND CHIPOTLE DIPPING SAUCE

SMOKED TROUT SPRING ROLL WITH SPICY SLAW, HOISIN AND PEANUT SAUCES

TUNA & AVOCADO TARTAR, CRISPY WONTONS AND SEAWEED SALAD

WASABI CRUSTED OYSTERS WITH ASIAN CUCUMBER RELISH AND SOY DIPPING SAUCE

ANTIPASTO BOARD ~ MEATS, CHEESES & CHICKEN PATE WITH GRILLED BAGUETTE

WEDGE SALAD WITH BLUE CHEESE CRUMBLES, TOMATO, RED ONION,  
BACON AND BLUE CHEESE DRESSING

CLASSIC CAESAR SALAD WITH PARMESAN CHEESE AND BAKED CROUTONS

DUCK CONFIT SALAD WITH BLUE CHEESE, APPLES, CRISPY POTATO CHIPS  
AND PORT WINE VINAIGRETTE

FENNEL AND ARUGULA SALAD WITH RICOTTA CHEESE AND LEMON OIL VINAIGRETTE

ROASTED BEET, GOAT CHEESE AND MESCLUN SALAD WITH JULIENNE APPLES,  
CANDIED WALNUTS, BALSAMIC VINAIGRETTE AND PORT REDUCTION DRIZZLE

## ENTREES

(CHOICE OF 1)

DAILY FRESH CATCH WITH A MÉLANGE OF SHRIMP, ASPARAGUS, POTATOES,  
MUSHROOMS, SUN-DRIED TOMATOES, SPINACH  
AND LEMON BUTTER SAUCE

PAN SEARED SALMON WITH SAUTÉED ARTICHOKES AND EXOTIC MUSHROOMS,  
PESTO RISOTTO AND GINGER LIME BUTTER SAUCE

ATLANTIC BOUILLABAISSE WITH SAFFRON AND RED PEPPER AIOLI CROSTINI

PAN SEARED SEA SCALLOPS WITH WILD MUSHROOM RISOTTO  
AND SUN-DRIED TOMATO VINAIGRETTE

SAUTÉED JUMBO LUMP CRAB CAKE WITH BACON MASHED POTATOES,  
ROASTED CORN HASH AND SWEET CORN SAUCE

BLACK AND WHITE SESAME CRUSTED SEARED TUNA  
WITH ROASTED RED PEPPER, SNOW PEA, BEAN SPROUT  
AND RED ONION COUSCOUS AND SWEET CHILI SAUCE

BRAISED SHORT RIBS WITH CREAMY POLENTA, SPINACH, CRISPY ONION STRINGS  
AND BALSAMIC DEMI-GLACE

OVEN ROASTED CHICKEN WITH ROASTED FINGERLING POTATOES,  
SAUTÉED BROCCOLI AND HOUSE MADE GRAVY

PAN SEARED DUCK BREAST WITH ARUGULA, BACON  
AND SWEET POTATO HASH WITH GINGER CITRUS REDUCTION

CHEF'S SELECT STEAK WITH CREAMY MASHED POTATOES, SPINACH,  
CRISPY ONION STRINGS AND RED WINE DEMI-GLACE

PECAN CRUSTED BARBECUED HALF RACK OF LAMB WITH  
MUSTARD POTATO GRATIN, SPINACH AND HORSERADISH DEMI-GLACE

## DESSERTS

(CHOICE OF 1)

VANILLA BEAN CRÈME BRULEE

CRISPY PINEAPPLE EMPANADA WITH VANILLA ICE CREAM

CHOCOLATE CREAM PIE MARTINI ~  
CHOCOLATE PUDDING, GRAHAM CRACKER & WHIPPED CREAM

PUMPKIN CHEESECAKE WITH CARAMEL SAUCE  
& FRESH WHIPPED CREAM

MOLTEN CHOCOLATE CAKE WITH VANILLA ICE CREAM

SUBSTITUTIONS MAY CARRY AN UPCHARGE, NO SPLITTING PERMITTED.  
PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES.