

TASTE^{ON}

FONTAINEBLEAU

5 – 6:30 PM

\$85 Per Person

FIRST COURSE

Choice of

SHRIMP COCKTAIL

Classic Cocktail Sauce, Remoulade

CLASSIC CAESAR

Baby Gem Lettuce, Caesar Dressing, Shaved Parmesan, Garlic Croutons

ICEBERG WEDGE

Smoked Bacon, Roasted Tomato Ranch, Buttermilk Blue

SECOND COURSE

Choice of

6 OZ FILET MIGNON*

Charred Prime Cut

SEARED ORA KING SALMON

Spring Pea Purée, Roasted Carrots, Cannellini Beans, Spring Garlic

HALF ROASTED CHICKEN

Morel Mushrooms, Butter Braised Fingerling Potatoes, Spring Onion

DESSERT

LEMON CHEESECAKE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

