

DINNER \$60
PICK ONE FROM EACH CATEGORY

APPETIZER

RED BEET TARTARE

asian pear, strawberry and carrot, green mustard vinaigrette

AVOCADO ROLLS

glass vermicelli, avocado, togarashi, yuzu vinaigrette

ÕRA KING SASHIMI* add \$5

Õra King salmon, pickled wasabi, soy balsamic

BEEF TARTARE* add \$10

creekstone farms filet mignon, red onion, chive, caper, grated yolk, baked lays

MAIN COURSE

LOBSTER UNI-ALFREDO*

butter poached lobster, bucatini al dente, parmesan crust, domestic caviar

LAMB SHANK

cucumber raita, toasted flat bread, cilantro

SALMON WELLY*

New Zealand Õra King salmon en croûte, baby spinach, dill beurre blanc

JAPANESE GREEN CURRY

tofu steak, radish, garbanzo, blistered tomatoes, mint coriander basmati pilaf

BOEUF STEAK* add \$15

sambal wilted spinach, blistered tomatoes, "au poivre"

DESSERTS

POUR LE CHOCOLAT

chocolate soufflé, chocolate ganache, 24k gold

"ADULTS ONLY" POPSICLE

a shot of adulting + seasonal fruit

FOIE GRAS CRÈME BRÛLÉE add \$7

crème anglaise, fresh berries, aged balsamic

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

Full table participation is required, no substitutions, for allergies or aversions please inform your server. a 20% auto gratuity will be applied to all food and beverage.



DINE WITH PURPOSE.
SCAN TODAY TO SUPPORT CAMILLUS HOUSE
WITH YOUR MEAL AND HELP COMMUNITY
MEMBERS EXPERIENCING HOMELESSNESS.



Camillus
House