



THREE COURSE PRIX FIXE MENU

\$ 3 5 P E R P E R S O N

FIRST COURSE

(CHOOSE ONE)

SOUP

ROASTED TOMATO, GOAT CHEESE SANDWICH

CAESAR SALAD

ROMAINE LETTUCE, PARMESAN, GARLIC DRESSING, SOURDOUGH CROUTONS

SPICY TUNA SUSHI ROLL*

AHI TUNA, SPICY MAYO

SECOND COURSE

(CHOOSE ONE)

SALMON*

PAN ROASTED SCOTTISH SALMON, MELTED LEEKS, TOMATO FONDUE, FINES HERB BEURRE BLANC

CHICKEN

PARK FARMS AMISH CHICKEN, ROASTED ROOT CROP,
WILD MUSHROOMS, SMOKED BACON, NATURAL JUICES

VEAL

BRAISED VEAL CHEEK, BLACK TRUFFLE SPINACH RAVIOLI, HIBISCUS DEMI GLACE

THIRD COURSE

(CHOOSE ONE)

CAKE AND ICE CREAM

CHOCOLATE LAVA CAKE, HOUSEMADE RASPBERRY PORT ICE CREAM

CUPCAKES

RED VELVET, ROCKY ROAD, GREEN TEA, VANILLA BEAN AND MARGARITA

SORBET

CHEF'S SELECTION OF SEASONAL SORBET, TUILLE COOKIE

EXCLUDES TAX AND GRATUITY

WWW.CAMERONMITCHELL.COM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.