



Alaina's Cafe' Wine Dinner Menu



Raw

Yellowfin Tuna & Lane Snapper Ceviche
Coconut, Sesame, Key Lime, Fried Plantain

Fresh

Char-Grilled Heart of Artichoke
Green Goddess, Speck, Blistered Heirloom Tomato

Crispy

Crispy Duck Confit Salad
Ramen, Sugar Snap Pea, Edamame, Frisee, Plum & Pine Nut Vinaigrette

Flour & Water

Handmade Fresh Lobster Ravioli "Thermador"
Brandy, Lobster Stock, Roasted Corn, Local Organic tomato, Basil

Savory

Espresso Braised Wagyu Short Ribs
Black Truffle Fingerling Potatoes, Celery Root Puree, Chaneterelle Mushroom, Merchant Sauce

Sweet

Brown Butter Hazelnut Cake
Caramelized Banana, Hazelnut Glazed Milk Chocolate Mousse



THANK YOU FOR DINING WITH US

October 23, 2021