

Haunted Prix Fixe Menu

Forbidden First Course

"HAUNTED ORCHARD" PEAR SALAD

Spinach + Arugula + Frisee + Blue Cheese + Candied Pecans + Pink Champagne "Elixir" + Pear Drizzle

BURRATA

"Smokey Witches" White Bean & Roasted Tomato Dip + Olive + Sweet Peppers + Parsley + Almonds + Pomegranate + Flat Bread

"GREAT CAESAR'S GHOST" SALAD

Romaine + Shaved Pecorino + Whole Grain Croutons

"CREATURES FROM THE BLACK LAGOON" SHRIMP COCKTAIL

Cocktail Sauce + Lemon

"BLOODY" BEET SALAD

Bibb Lettuce + Goat Cheese + Pistachios + Orange + Citrus Vinaigrette

Entrees From Beyond

"PHANTOM'S FLAME" WILD SALMON

Coconut-Cilantro Rice + "Eerie Asparagus Spears" + "Mango Specter" + "Passion Potion"

"HELLFIRE" PORK CHOP

Cipollini Onions + "Devil" Cherry Peppers + "Finger" Potatoes + Balsamic Glaze

"SEA MONSTER" MAFALDINE

Lobster + Crabmeat + Spinach + Tomatoes + Lemon Butter Sauce

12 OZ MARINATED SKIRT "STEAK THROUGH MY HEART"

"Monster Mash" Potatoes + Asparagus + TNH Steak Sauce

"DEVILS" RIGATONI

Spicy Italian Sausage + Peas + Tomatoes + Tomato-Cream Sauce + Pecorino

"REELED IN FROM CURSED WATERS" FISH OF THE DAY

EVO + Sea Salt + Witches Herbs + Lemon + Asparagus + "Finger" Potatoes

Dessert from the Dark Side

"SPOOKY" VANILLA CUSTARD

Strawberry "Blood" + Whipped Cream + Fresh Strawberries

"AXED" BANANA

Strawberry-Banana Gelato + Banana + Strawberry + Chocolate Sauce + Whipped Cream + Almonds

"COUNT CHOCULA" CHOCOLATE BROWNIE

Chocolate Mousse + Chocolate Sauce + Whipped Cream

PUMPKIN MOUSSE TART

Vanilla Pastry + Pecan-Bourbon-Caramel + Meringue + Candied Pumpkin Seeds

\$80 Per Guest Plus Sales Tax & Gratuity

Dare To Dine With The Spirits...

Executive Chef Michael Ross