

# TEMET GRILL DINNER

## Starters

### **Roasted Cauliflower Bisque**

*Basil Oil Drizzle, Parmesan*

8.

### **Citrus Scented Shrimp Cocktail**

*Eggplant Caviar Cocktail Sauce, Batard Chips*

11.

### **Five Spiced Blackened Ahi Tuna**

*Grapefruit, Orange, Jicama.*

*Spicy Sesame Seed Vinaigrette*

15.

### **Dungeness Crab Cakes**

*Served over Romesco Sauce, Crispy Parsnips, Potato Rosette*

18.

### **Maple Leaf Farm Duck Crostini**

*Duo tasting of Seared Duck Breast & Duck Confit Hash*

*Espresso Plum Sauce, Sambuca Foam*

15.

## Harvest Greens

### **Young Country Greens with Zinfandel Feta Vinaigrette**

*Teardrop Tomatoes, Kalamata Olives, Orange Segments*

8.

### **Hearts of Romaine**

*Roasted Garlic Croutons, Caesar Dressing, Parmesan Cheese*

8.

### **Heirloom Panzanella Stack**

*English Cucumber, Red Onion, Heirloom Tomato, Whole Wheat Croutons*

*Port Drizzle, Basil Roasted Garlic Vinaigrette*

9.

### **Belgium Endive Walnut Salad**

*Gorgonzola Crumble, Fresh Chive, Frisee, Black Truffle Dressing*

9.

*As a courtesy to other diners, we politely ask you to refrain from using your cell phone in the dining room ~ Thank-you*

# *Temet Grill Seasonal Specialties*

## *Large Plates*

### *Pan Seared Halibut with Burnt Butter Noisette*

*Melted Spinach, Wild Rice Pilaf*

32.

### *Red Grape infused Loch Duart Salmon*

*Red Bliss Potato, Tomato Basil Confit, Balsamic Reduction*

28.

### *Olive Oil Seared Rare Ahi*

*Putanesca Style with Tomato, Capers, Basil,*

*Imported Olives, Served over Grano*

32.

### *Jumbo House-Made Ricotta Cheese Ravioli*

*Baby Carrots, Roasted Tomato, Basil Pesto Cream*

22.

### *Oven-Roasted Lamb Sirloin*

*Long Green Bean, Purple Fingerlings, Port Chocolate Demi*

38.

### *Herbs of Provence Roasted Chicken Breast*

*Wild Mushroom Risotto, Roasted Patty Pan Squash,*

*Burnt Butter Hazelnut Cream*

26.

### *Array of Seafood Cassoulet*

*Prince Edward Sound Mussels, Manilla Clams, Shrimps, Scallop,*

*Snow Crab Claw, Bass, Cannellini Bean*

32.

### *Char-Grilled Certified Angus Rib Eye of Beef*

*Trio of Roasted Mushrooms, Yukon Gold Mashed Potatoes*

*Roasted Tomato, Grilled Asparagus, Cabernet Demi-Glace*

32.

### *Grilled Filet Mignon with Crumbled Bleu Cheese*

*Yukon Gold Mashed Potatoes, Asparagus Spears, Cabernet Demi-Glace*

38.

### *Place your steak order char-grilled to perfection*

*Rare – Red Center, Lightly Char Surface, Soft and Real-Juicy*

*Medium Rare – Pink Through-out - Light Char Surface, Soft and Juicy*

*Medium – Medium Pink Center – Golden Char Surface, Semi-Firm and Juicy*

*Medium Well – Charred Brown Surface, Very Thin line of Pink, Firm Texture*

*Well Done – Charred Black, No Pink Throughout, Very Firm Texture*