



# 3 COURSES \$60

### #MagicalDining

August 15 - September 30

#### **Magical Upgrades**

#### Choice of Salad - \$10

- Roasted Baby Beets
- Chipotle Caesar
- Bosc Pear Salad

Poached Shrimp - \$21

Lobster Tail 6-8oz. - \$25

### **Magical Wine List**

Bird in Hand Sparkling Rose, Australia \$52

Fleur de Mer Rose, *France* \$48

Saint Clair Family Sauvignon Blanc, New Zealand

Cakebread Sauvignon Blanc, California \$68

Penfolds Bin 311 Chardonnay, Australia \$58

**Graffigna Malbec, Argentina** \$46

Hess Maverick Ranches Cabernet, *Paso Robles* \$50

Intercept Cabernet,
Paso Robles
\$50

Penfolds Bin 28 Shiraz, Australia \$58



### **Tastings**

### **Tempura Vegetables**

broccolini, sweet potato, cauliflower, green beans, kecap manis sauce, VEG

### **Crawfish Chowder**

Hemisphere's specialty for over 30 years, GFA

#### **Seasonal Burrata**

creamy burrata encrusted
with dukkha, spiced
blueberry-thyme compote,
lemon preserves,
micro greens, crisp sea salt,
toasted focaccia points,
VEG, GFA

# Magical Enhancements Ask your server for additional options!

Braised Octopus + \$12

Farmer's Blend Meatballs + \$9 Shrimp & Toston + \$7

### **Helpings**

### **Airline Chicken Breast**

rosemary and thyme infused airline chicken breast, celeriac cauliflower puree, braised red cabbage, smoked mole sauce, GFA

### Niman Ranch Pork Chop

apple brined 16oz tomahawk chop, Brussel sprout mustard, Anasazi beans, Shimeji mushrooms, pickled red onion, apricot glaze, GFA

### Whole Snapper

soy and herb marinated whole fish, coconut Jasmine rice, pickled vegetables, tamarind chili glaze, GF

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Seared Scallops + \$17

Lobster Risotto + \$17

Prime Filet Mignon + \$21

### **Dessert**

### Strawberry Hibiscus

strawberry mousse layered with hibiscus, Bavarian cream, white chocolate ganache

### **Honey Semifreddo**

silky, frozen honey semifreddo, rich chocolate creameux, golden honey tuile

### Peach Pastel de Nata

warm, flaky Portuguese style custard tart with peach sorbet

Come join us as we explore the wines of South America at our Fall Wine Dinner.

Friday, October 3, 2025

Ask your server for more details!



