



**Menu created by Executive Chef Peter Vauthy
Week 9 "The Grand Finale"**

1st Course

Soup du Jour - Tomato & Aged Cheddar Bisque
The RED "House" Salad - Baby Greens, Candied Walnuts, Westfield Farms Goat Cheese & RED Raspberry Vinaigrette
Classic Caesar Salad - Romaine Hearts, Parmigiano Reggiano, Herbed Croutons
Brads Hot Stuffed Peppers - Housemade Italian Sausage & Tomato Sauce
Orecchiette Pasta w/Housemade Sausage, Red Sauce and Peppers

Upgrades

Buratta Salad ~ Heirloom Tomatoes, Balsamic Reduction, Fresh Basil...add \$15
Surf and Turf Raviolis Braised Beef Tortellini and Lobster Ravioli...add \$12
Kobe Style Meatball w/ House Tomato Sauce and Housemade Mascarpone...add \$10

2nd Course

Petite C.A.B. Filet Mignon (5oz)
8oz Filet Upgrade...add \$15 / Ribeye or NY Strip...add \$24
Oscar Style w/ Snow Crab Claws, Asparagus & Béarnaise Sauce...add \$12
Surf & Turf w/ 4oz Maine Lobster Tail...add \$19

Atlantic Salmon ~ Basil Pesto
Roasted Ashley Farms Chicken Breast
Double Cut Pork Chop
All Served w/ Whipped Potatoes, Asparagus & Bearnaise Sauce

Linguini and Clam Sauce—Red or White

Additional Upgrades

Lone Mountain Wagyu Short Rib w/ Herbed Risotto & Pan Sauce ...add \$19
House Made Marscarpone Cavatelli w/ Bay Scallops, Shrimp, Mussels, Snow Crab Claws, Charred Grape Tomatoes & Vermouth Cream Sauce ...add \$19
House Gnocchi w/ Braised Veal, Heirloom Tomatoes Ragout and Red Wine Demi ...add \$15

Finale

RED Velvet Cupcake – Candied Pineapple, Cream Cheese Icing, Pineapple Sauce
Key Lime Pie Graham Cracker Crust & Toasted Meringue w/ Blackberry Sauce
Mocha Macaroon w/Chocolate Ice Cream and Hazelnut puree ...add \$16

20% Gratuity Will Be Added To All Checks
No Splitting of Spice Menu
Coming Soon Boca Raton Winter 2011