

1620 The Restaurant

Three Course Prix Fixe Menu - \$36.00

~1st Course~

Fresh Herb Marinated Beet Salad

Over a bed of Arugula with toasted pistachios and drizzled with a balsamic reduction and topped with a goat cheese wafer

or

Catfish Mouselline

Catfish Mouselline with roasted pepper coulis
Garnished with micro greens

~Entrées~

Halibut & Swordfish Napoleon

Pan seared Swordfish and Halibut layered with puff pastry, Spinach, and julienne vegetables; finished with a lime leaf fume Blanc and served with roasted red bliss potatoes

or

Blackened Rib Eye Steak

Blackened Rib Eye served with a crawfish potatoes hash and Topped with an olio poached egg and finished with Béarnaise Sauce and house made Tabasco sauce and served with asparagus tips

~Dessert~

Grand Marnier Soufflé

With St. Cecilia crème

or

Strawberry White Chocolate Bread Pudding

With house made Vanilla Bean Ice Cream