

# cityhouse

## **lunch prix-fixe**

**monday through friday 1130am-300pm**

**one plate, three courses, \$15**

**choose 1 combination**

### **farmers market**

**vine ripe tomato stack** buffalo mozzarella, basil, balsamic reduction

**spring vegetable quiche** roasted vegetables, mache, chevre, lemon oil

**blood orange mascarpone mousse** blood orange marmalade, mascarpone and light sponge cake

### **surfah**

**tempura rock shrimp** tossed with wasabi aioli, sriracha aioli, blue cheese

**b.s.t** grilled shrimp, applewood smoked bacon, tomato, lettuce and mayonnaise

**berry tartlet** pastry shell filled with almond cream and topped with red currants, blueberries and raspberries

### **soup n' sandwich**

**lobster bisque**

**turkey panini** pesto mayonnaise, provolone cheese on sourdough

**chocolate truffle tart** painted raspberry jam, orange infused chocolate ganache, dusted cocoa powder

### **smoked**

**smoked gouda steak sandwich** caramelized onions, crispy wild mushrooms and smoked gouda cheese

**chopped salad** iceberg lettuce, radicchio, black olives, crumbled gorgonzola, fresh corn and ranch dressing

**chocolate lava cake** moist chocolate cake with rich chocolate heart

### **add a glass of wine \$5**

mezzacorona pinot grigio

esser cabernet sauvignon

# Cityhouse

dinner prix-fixe

monday through friday 5-7pm

3 courses \$35

choice of 1 appetizer

**fried calamari** baby mix greens tossed with sweet thai chili sauce

**jumbo lump crab cake** jicama slaw and spicy aioli

**spring vegetable quiche** roasted vegetables, mache, chevre , lemon oil

**cityhouse lobster bisque** with butter poached lobster meat

choice of 1 entrée

**pan seared french chicken breast** garlic whipped potato, spring vegetable ratatouille and chardonnay demi

**wild coho salmon steak** with asparagus, fingerling potatoes lemon buerre blanc

**penne pasta pesto** cherry tomatoes, asparagus and garlic rubbed baguette

**sweet potato gnocchi** sage butter, fresh morels, english peas

**8oz filet mignon** potato puree, peppercorn sauce

choice of 1 dessert

**chocolate souffle** moist chocolate cake with rich chocolate heart

**berry tartlet** pastry shell filled with almond cream and topped with red currants, blueberries and raspberries

**sorbet trio** lemon, mango and raspberry sorbet

choice of 1 glass of wine

**malbec**, diseno, argentina

**sauvignon blanc**, napa cellars, california

**rose**, kim crawford, new zealand