



R I V U E

Limited Menu Option C **\$74 Inclusive of Tax & Gratuity**

Appetizers & Soup

(Choice of one)

Jumbo Shrimp Trio

Chilled shrimp with house made cocktail sorbet, Meyer lemon sorbet and horseradish mousse

Dungeness Crab Cakes

Fresh Dungeness crabmeat with golden beet and apple, banana pepper aioli and fennel oil

Spring Leek and Potato Bisque

Shiitake chips, truffle oil

RIVUE House Salad

Baby mixed greens tossed with red onions, artichokes, asparagus, croutons, and spiced pecans in a creamy herbed dressing.

Entrées

(Choice of one)

New York Strip

White cheddar and pimento, port wine sauce, parsley potatoes

Chicken Baccala

Boneless breast of chicken, smoked mozzarella and arugula wrapped in Kentucky country ham with a red eye gravy demi-glace

Grouper

Cucumber and fennel with black sesame seeds
finished with pickled mustard seeds

Grilled Pork Chop

Double thick chop, merlot reduction, Bosc pear preserves, fingerling rounds and Brussels sprouts with walnuts and bleu cheese

Dessert

RIVUE Florentine

Crispy Florentine shells filled with light white chocolate mousse
finished with fresh berries, kiwi and raspberry puree

Chocolate Tower

Bittersweet chocolate torte, passion fruit purée,
chocolate hazelnut powder

Non-Alcoholic Beverage Included

Breakdown: Food 58.74 Tax 3.52 Tip 11.74