

First Course

\$44 PER GUEST
NOT INCLUDING
TAX AND
20% GRATUITY

CHOOSE FROM THE FOLLOWING:

JUMBO SHRIMP

(GF WITHOUT CRISPY SHALLOTS)

Chula Vanilla Shrimp with Cauliflower Puree, Grilled Corn, Lemon Butter, Chive Oil & Finished with Crispy Fried Shallots

CHEESE

(AVAILABLE GF)

Fried Parmesan Crusted Burrata with Baby Artichoke, Butter Beans, Charred Heirloom Vine Tomato, Gremolata & Fried Basil

COLD

ASPARAGUS SOUP

(VEGAN, GF)

Chilled Puree of Asparagus with Asparagus Tips, Chives, & Fried Spinach Chips. Finished with EVOO, Freshly Cracked Pepper and Flaky Salt

Second Course

CHOOSE FROM THE FOLLOWING:

GRILLED SALMON

(GF)

Pan seared Chula Aussie Ora King Salmon in a Shitaki Mushroom Broth, Caramelized Shallot Compound Butter and Dehydrated Shitaki Dust, on a bed of Sticky Rice

FUSILLI PASTA

(VEGETARIAN)

Al Dente Sonoran Pasta, Spring Peas, Heirloom Cherry Tomatoes, Squash Ribbons, Tri-Colored Carrot Ribbons, Asparagus Tips, Corn with a Lemon-Garlic Noge, Parmesan-Reggiano, Italian Parsley, Torn Basil & Pea Shoots

CHICKEN

CACCIATORE

Braised Red Wine Chicken Thigh, Crushed Tomatoes, Roasted Pepper, Cremini Mushroom, Black Olive, Oregano and Chili on a bed of Orzo. Finished with EVOO & Parmesan

HANGER STEAK

(GF)

Meat by Lindz Grilled Hanger Steak with Chimichurri, Quartered Grilled Red Onion and Frites Streets Baton Cut Fries

Third Course

CHOOSE FROM THE FOLLOWING:

TRACY DEMPSEY ORIGINALS

CHEESE

(GF)

Goat Cheese Panna Cotta with Rosemary Infused Strawberry Compote

CHOCOLATE

Chocolate-Italian Sweet Vermouth Caramel Tart with Crushed Pistachios & Whipped Crème

