

MOSHULU RESTAURANT WEEK

September 10TH - 23RD

FIRST COURSE

Shrimp Cocktail

lemon, old bay, cocktail sauce (s)

Spicy Tuna Crispy Rice

spicy mayo, wasabi tobikko, soy reduction, chives (d,g)

Heirloom Tomato Burrata Salad

shaved vidalia onions, basil pesto, grilled bread (g)

ENTREE

Plancha Seared Red Snapper

broccolini, roasted baby carrots, coconut lemongrass jus (d)

Jumbo Lump Crab Cake

roasted mini potatoes, charred lemon, caper mayo (d,s)

Slow Cooked Beef Short Rib

*mushroom risotto cake, roasted brussels sprouts,
beef bacon onion jam, black truffle red wine jus (d,g)*

Grilled Halloumi & Israeli Cous Cous

*grilled eggplant, grilled portobello mushrooms,
braised peppers, basil pesto, aged balsamic*

DESSERT

Pastry Chef's

mini dessert duet (d,g)

60. Per Person

Select One from each Course

***EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish