

5300

CHOPHOUSE

SUMMER SPICE '09

first

our daily creation...in soup form

fresh seafood ceviche, himalayan rock salt, jalapeño lime dressing

chef's choice of fresh seafood
with nine hour spiced coconut saffron explosion

second

north atlantic fluke, peruvian hala salad, leek-saffron bisque

black angus churrasco, chimichuri, caramelized vidalia mashed potatoes

roasted organic "tanglewood farm" chicken, grilled citrus asparagus, pan jus

dessert

passion fruit crème brule, berry compote, coconut tuile

triple chocolate bomb
chocolate moose on top of chocolate brownie and coated with chocolate

spice menu is \$35 per person - tax and gratuity not included

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