

DADA

RESTAURANT MONTH

2023

\$45 PER PERSON*

CHOICE OF ONE SELECTION PER COURSE

STARTERS

DADA DATES ^{GF}

Black Pepper Bacon | Goat Cheese | Spanish Chorizo | Manchego Salsa |
Marcona Almonds | Sherry Gastrique

CRISPY CAULIFLOWER

Yuzu Sweet Chili Sauce | Gochugaru | Sesame | Cilantro

GRILLED BRIE FOR TWO

Toasted Ciabatta | Sliced Apples | Grapes | Honey Butter

TOGARASHI SEARED TUNA ^{GF}

Chilled Yellowfin Tuna | Ponzu Sauce | Spicy Mayo | Guacamole | Cilantro

MAIN COURSE

PORK SCHNITZEL

Mashed Potatoes | Baby Green Beans | Butterscotch Onions

JALAPEÑO-AGAVE GLAZED SALMON ^{GF}

Wild Rice with Raisins and Almonds | Grilled Broccolini | Cilantro Crema |
Lime | Chipotle Aioli

BRAISED SHORT RIB ^{GF}

Mashed Potatoes | Smoky Tomato Jam | Natural Gravy

FREEBIRD

Airline Chicken Breast | Risotto | Crispy Onion Strings | Demi Glacé |
Gruyère Cheese | Lemon | Juniper

DESSERTS

WARM BANANA BREAD MUFFIN

Lily's Handmade Ice Cream | Caramel Sauce | Macadamia Nuts | Cinnamon Crunch

FRIED CIDER DOUGHNUTS

Fresh Whipped Cream | Cinnamon-Cider Glaze

UNADULTERATED DOUBLE CHOCOLATE PECAN BROWNIE

Chocolate Mousse | Caramel Sauce

Tax Not Included. 20% Gratuity will be added.

RAW WARNING Consuming raw or under-cooked fish, eggs or meat may be hazardous to
your health and applies to all our menu items.