

# KING HILL *kitchen*

## Weekly Dinner Menu

3 Course - \$58 per person \*

### First Course

Baby Spinach, Roasted Beets, Maytag Blue Cheese, Walnuts & Red Onion

Grilled Pugliese Bruschetta with Lobster, Tomato & Lemon Aioli

### Main Course

Seared Shetland Island Salmon Filet

*(Nett Lake Wild Rice, Soy Gastrique, Spinach & Roasted Shallots)*

Filet of Beef with Bordelaise Sauce

*(Shitake, Roast Potatoes, Rosemary and Fried Tomatoes)*

Charcoaled Duck Breast with Citrus Miso

*(Japanese Sweet Potatoes, Carrot & Daikon Tempura)*

### Dessert

Individual Lemon Cheesecake

Natalia's Profiterole with Coffee Ice Cream

Sorbet & Biscotti

\*Does not include service fee 20% & tax 9%