

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## Wicked

### PRIX FIXE THREE-COURSE DINNER 55

#### FIRST COURSE

lobster bisque **S**  
sherry, crème fraîche

caesar salad **GFO, DFO**  
organic romaine, parmesan cheese, croutons,  
anchovy caesar dressing, white anchovy

#### SECOND COURSE

filet mignon **GFO, DFO**  
fresh asparagus, hollandaise, potatoes

black cod **DF**  
sake marinated, coconut lime rice cake, shiitake  
mushrooms, thai chili-orange miso, pickled red onion

pasta primavera  
handmade tagliatelle, chef's seasonal vegetables,  
manchego, garlic, fine herbes

#### DESSERT

the chocolate bomb **N**  
bittersweet chocolate mousse, white chocolate brownie,  
grand marnier, dark chocolate ganache, hazelnuts

fromage blanc cheesecake  
goat cheese, vanilla, graham cracker crust, wild honey

**DF** - DAIRY-FREE | **DFO** - DAIRY-FREE OPTIONAL | **S** - SHELLFISH  
**GF** - GLUTEN-FREE | **GFO** - GLUTEN-FREE OPTIONAL