



THE  
*menu*

JC BRUNO

♥\$160 PER COUPLE♥

*Starters*

AMUSE BOUCHE

COMPLIMENTARY GLASS OF CHAMPAGNE

**BURRATA SALAD**

Tomato Mousse, Heirloom Tomatoes, Burrata Cheese,  
Watercress and Basil Oil

(CHOOSE ONE PER PERSON)

**CLASSIC CRAB CAKE**

Dungeness Crab with Avocado Aioli, Tomato Relish  
and Microgreens

**GRILLED GULF PRAWNS  
AND CREAMED CORN**

Served with Corn Salsa

*Main Course*

(CHOOSE TWO PER COUPLE)

**BRAISED SHORT RIBS**

Truffle Mashed Potatoes, Rainbow Carrots  
and Thyme Pinot Noir Reduction

**GRILLED FILET MIGNON**

Gratin Potatoes, Broccoli  
and Pinot Noir Reduction

**PACIFIC HALIBUT**

Pan Seared Halibut with Fingerling Potatoes,  
Butternut Squash Sauce and Gulf Shrimp

**ZUCCHINI PANCAKES**

(VEGAN, VEGETARIAN, GLUTEN FREE)

Spinach, Mushroom Duxelles and Tomato Sauce

*Dessert*

**CLASSIC PAVLOVA**

Cream Mousse, Berries and Passion Fruit Coulis



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