



**ORANGE COUNTY**  
**RESTAURANT**  
**WEEK**  
March 7th-13th **7 Days Only!**

**Sunday March 7 & Tuesday Thru Sunday March 9 to 13**  
**5 PM to 9 PM**

**Cocktail Specials - \$12**

**Fashion 43**

Makers Mark, Liquor 43, bitters, orange bitters,  
fresh orange

**Passione**

Chambord, St. Germaine, Roku gin, fresh  
lemon, sparkling rose

**Menu**

**First Course**

**Shrimp Tempura**

Pacific shrimp with flour and rice  
tempura with a lightly spiced  
avocado aioli

**Ravioli Formaggio**

Ravioli filled with imported cheeses  
in a mushroom cream sauce

**Salad Course**  
**Gourmet Greens**

Fresh Greens, carrots and cherry tomatoes tossed with a passion fruit and ginger  
vinaigrette in a rice paper nest

**Entrée**

~ Select One ~

**Presidential Combination**

**Filet mignon & Lobster Tail**

Angus Filet mignon served with a black truffle glaze paired with an Atlantic lobster  
tail in a Champagne sauce

**Hanger Steak**

Prime Hanger steak in a Chimichurri  
marinade of parsley, garlic, cilantro,  
cumin, and red chili flakes

**Blackened Ahi Tuna\***

Wild caught, Yellowfin Saku Ahi tuna  
blackened, *seared rare*, and served in  
a tropical relish of honey, mango and  
papaya

**Salmon Chocolat**

Steamed Atlantic salmon with Chef Bruno's creation of Belgium "white chocolate  
mashed potato" with Japanese ginger, orange and a citrus beurre blanc

**Dolce**

**Selva Nera (Black Forest)**

Chocolate sponge cake surrounds a layer of chocolate and Chantilly cream, studded with Amarena cherries, separated by white sponge cake and decorated with a chocolate ribbon

**\$50 Per person, Plus tax and gratuity**  
**~ Not valid with any other discount or promotion ~**  
**\*Menu available for Dine in or Take Out**