



## Group Title Here—\$40/person<sup>++</sup>

### Starters:

*Choice of:*

#### **Brie in Puff Pastry**

french brie with fresh basil, wrapped in a puff pastry and baked, red grape salad, port wine reduction

#### **Soup du Jour**

housemade soup of the day

#### **Bungalow Salad**

mixed greens, baby tomatoes, crumbled feta cheese, candied walnuts, balsamic vinaigrette

### Entreés:

*Choice of:*

#### **Roasted Half Duck**

garlic pommes puree, assorted baby vegetables, choice of cumberland sauce, pepper rum glaze, & orange sauce

#### **Osso Bungalow**

braised lamb shank, white bean & pepper smoked sausage cassoulet, sautéed mustard greens, cabernet reduction

#### **Herb Roasted Poussin Chicken**

parisienne parsley gnocchi, baby vegetable medley, wild mushroom reduction

#### **Citrus Crusted King Salmon**

haricot verts, potato croquette, kalamata olive tapenade

### Happy Endings:

*Choice of:*

#### **Sorbet Trio**

pineapple mint essence, fresh seasonal berries

#### **Tahitian Crème Brûlée**

fresh raspberries

#### **Chocolate Mousse**

a 30-year Bungalow specialty. whip cream, fresh seasonal berries

## Add Wine Pairings for \$20/person

<sup>++</sup>menu price does not include beverages, tax or gratuity. for your convenience, a suggested 18% gratuity is added to parties of 6 or more, payment of gratuity is not mandatory

*Executive Chef Paul Niles*