

CLARINA HOWARD NICHOLS MENU 2025

\$80 for three course dinner - does not include gratuity or alcohol

FIRST COURSE

choose one

HOUSE SALAD

Naked Acre Farm mixed greens, maple balsamic vinaigrette, cucumber, carrots, vine ripe tomatoes

CAESAR SALAD

romaine hearts, Caesar dressing, house croutons, parmesan, lemon

ROASTED BEET & FETA SALAD

Roasted golden beets, sea salted feta, mixed greens, toasted walnuts, fig syrup. Olive oil, radishes

GRILLED DUCK TARTINE

Grilled duck breast, Elmore Mountain bread, caramelized onions. Sweet and spicy zucchini relish, melted brie cheese, fig syrup

AHI TUNA WONTON "NACHOS"

spicy ahi tuna tartare served on crispy wontons with wasabi aioli, chili aioli, and soy pearls

SECOND COURSE

choose one

GRILLED LAMB CHOPS

Chimichurri sauce, sea salted feta, roasted garlic polenta, roasted broccolini

CRAB STUFFED SALMON

Crab stuffed Faroe Island salmon filet, lemon, crème fraiche, jasmine rice, sautéed mixed vegetables

COQ AU VIN

Chicken thighs simmered in a rich red wine demi-glace with cipollini onions and mushrooms with mashed potatoes and sautéed mixed vegetables

GRILLED FILET MIGNON

Grilled filet mignon, Potato gratin, sauce au poivre, mixed vegetables

MARSALA MUSHROOM RAVIOLI

ortabella and porcini mushroom stuffed ravioli, Marsala wine cream sauce, shaved parmesan, mixed vegetables

THIRD COURSE

choose one

CARROT CAKE

homemade traditional carrot cake, cream cheese frosting

10

MAPLE CHEESECAKE

gingersnap crust, maple bourbon sauce, fresh whipped cream

CHOCOLATE COGNAC MOUSSE

House made chocolate cognac mousse, fresh whipped cream, shaved chocolate