

*D Richard's*

# SURF AND TURF

## CELEBRATION

Enjoy the ultimate surf and turf combination, with a filet mignon and one seafood of your choice. Start the dinner with a classical lobster bisque or with a hearty salad.

**AVAILABLE NOVEMBER 8TH – NOVEMBER 25TH**

Suitable For One Person

## 1ST COURSE

### Lobster Bisque

Cognac Crème Fraîche

Or

### Charred Romaine Salad

Sweet-Sour Pumpkin, Onion, Pine Nuts, Raisins

## ENTRÉE

FROM OUR JOSPER OVEN CHARCOAL FIRE

### Beef Filet Mignon 5oz

Served with your choice of

Red Snapper Fillet 8oz	\$68
Jumbo Tiger Prawns 6oz	\$52
Crayfish 12oz	\$82
Lobster 20oz	\$82

Select one side and one sauce of your choice from the a la carte menu.

### BY THE GLASS

2020 Chardonnay   La Crema   Sonoma Coast   USA	\$16
2018 Pinot Noir   Boen   Russian River   Sonoma County   USA	\$16
2017 Grenache   Fearless Rouge, Santa Barbara and Amador	\$12

### HALF BOTTLE

<b>White Wine</b>	
2018 Alexander Valley Vineyards   Chardonnay   Sonoma County	\$25
2021 Millebuis   Chardonnay   Bourgogne Blanc   France	\$25
<b>Red Wine</b>	
2015 Chateau Pey La Tour   Reserve   Bordeaux Blend   France	\$25
2022 La Vieille Ferme   Red Wine   France	\$25

All Pricing is in USD. Exclusive of 18% Service Charge, 13% GST & 2% Environmental Fee. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions.