



green pig bistro

Amuse Bouche

POTATO CHEESE PUFF PASTRY

FLAKY, BUTTERY PUFF PASTRY FILLED WITH CREAMY POTATO AND CHEESE, BAKED TO GOLDEN PERFECTION.

Soup

LOBSTER BISQUE

RICH AND VELVETY WITH TENDER LOBSTER MEAT AND A HINT OF SHERRY.

BUTTERNUT SQUASH

CREAMY ROASTED SQUASH SOUP, TOPPED WITH SPICED CRÈME FRAÎCHE.

Salad

CAESAR SALAD

CRISP ROMAINE WITH HOUSE-MADE CAESAR DRESSING, PARMESAN, AND HERB CROUTONS.

BRUSSELS, FENNEL, AND SPINACH SALAD

A REFRESHING MIX OF SHAVED BRUSSELS SPROUTS, FENNEL, AND BABY SPINACH WITH A CITRUS VINAIGRETTE.

Entrée

FILET MIGNON & SCALLOPS

PERFECTLY COOKED FILET MIGNON PAIRED WITH SEARED SEA SCALLOPS, SERVED WITH A RED WINE DEMI-GLACE AND SEASONAL VEGETABLES.

VEGETARIAN RISOTTO

CREAMY ARBORIO RICE WITH SEASONAL VEGETABLES AND PARMESAN.

SESAME-CRUSTED TUNA

SEARED RARE AND SERVED WITH A SOY GLAZE AND GINGER-INFUSED VEGETABLES.

Dessert

CHOCOLATE-COVERED STRAWBERRIES & TRUFFLES

AN INDULGENT DUO OF HAND-DIPPED STRAWBERRIES AND RICH CHOCOLATE TRUFFLES.

GLUTEN-FREE CHOCOLATE TORTE

DECADENT AND FLOURLESS, MADE WITH PREMIUM DARK CHOCOLATE.

PASSION FRUIT TART

A ZESTY TART WITH A BUTTERY CRUST AND SILKY PASSION FRUIT CURD.

55

Per person, taxes and fees
not included, drinks separate.
Kindly no substitutions.

RESERVATIONS RECOMMENDED.