

THE ANDES HOTEL

PRE FIXE 4 COURSE MENU \$75.00

AMUSE-BOUCHE

Shrimp Cocktail Shooter

SALAD COURSE

Little Gem Caesar

Parmigiano, brioche croutons, white anchovy, creamy Caesar dressing

Beet Salad

Baby arugula, spinach, cranberries, goat cheese, red onion, Balsamic vinaigrette

ENTRÉES

Beef Stroganoff

Tenderloin medallions, wild mushroom cream sauce, egg noodles, dill sour cream

Maryland Style Jumbo Lump Crab Cake

Smashed garlic and rosemary infused potatoes, jumbo asparagus, Remoulade sauce

New York Strip

Truffle butter, potato puree, creamed spinach

Coq Au Vin

Braised half chicken, potato puree, pearl onions, applewood smoked bacon, Burgundy sauce

Mushroom Bourguignon (Vegan)

Roasted wild mushrooms, baby carrots, pearl onions, rich wine sauce, potato puree

ENTRÉE ELEVATIONS

6 oz Cold Water Lobster Tail - add \$30.00

Tomahawk - add \$65.00

Rack of Lamb - add \$30.00

DESSERT

Red Velvet Cake

