

Chefusion



\$70 THREE COURSE PRIX FIXE MENU

(choice of first course, entrée & dessert)

**available gluten free*

Appetizers

Foie Gras Toast 22

Foie gras mousse on toasted brioche, raspberry preserve, lobster

***Ahi Tuna 18**

Pho noodles, sweet soy & wasabi crunch

Crab Cake 18

Spring green & lemon salad, Dijon remoulade

First Course

Lobster Bisque

Rich & creamy enhanced with cognac

***Wedge with Roquefort Ice Cream**

Iceberg wedge, candied pecans, tomatoes, bleu cheese crumbles, Neuske bacon & bleu cheese dressing

***Tossed Salad**

Shaved parm, carrot, & pomegranate vinaigrette

***Pesto Caesar Salad**

Romaine, parmesan crisp, Cured Egg, house crouton, pesto & dressing

Chicken & Rice Soup

Roasted chicken & vegetables with jasmine rice

***Fusion Chopped Salad**

Romaine, dried cranberries, candied pecans, garbanzo beans, bleu cheese, carrots & house french

***Prince Edward Island Mussels**

Sautéed garlic, onions, tomatoes, butter & pesto

***Truffle Burrata**

Heirloom tomatoes, arugula, pea shoots, oil & aged balsamic

Entrées

At Chefusion, our custom-made open flame 1000°F char-broiler gives our food an unrivaled character with superb flavor. We use a cherry, apple & hickory wood blend for its unique, light smokiness.

All of our meats are "Prime" and hand cut by our chefs

***Japanese Black Wagyu Beef "Miyazaki" A5+ (BMS 12) 4 oz. New York Strip Heart (Add 60)**

(certificate of authenticity available upon request)

3000 certified per year- Yukon mashed potatoes & demi

***Grilled "Super Prime" 8 oz Beef Tenderloin (add 5)**

Roasted garlic mashed potatoes & demi

***Wild Mushroom Risotto (GF & vegetarian) (subtract 20)**

A blend of maitake, shiitake oyster & chanterelle mushrooms served with chef's selection of vegetables

***"Prime" Beef Tenderloin Bourguignon (subtract 5)**

Pan sautéed medallions, red wine, bacon, onions & yukon gold mashed potatoes

***Surf & Turf Trio- 5 oz "Super Prime" Ribeye Heart, 3 Wild Shrimp & South African Lobster Tail**

Garlic mash & demi

***Tournedos & Lobster**

Two 4oz petit filet mignon, caramelized bleu cheese, South African lobster tail, truffled mashed potatoes & demi

***"Super Prime" 10oz New York Strip (Add 5)**

Potato pave & demi

Hot Honey Pork Belly & Lobster

Creamy polenta, 5oz South African Lobster tail, brussel sprouts

Add Ons: Sautéed Shrimp 8 | South African Lobster Tail 20 | Beef Tenderloin 11 | Seared 4oz Ahi Tuna 13 | Chicken Breast 8

Desserts

Goopy Butter Cake- with a hint of lemon, topped with vanilla ice cream

Crème Brûlée- classic French vanilla custard with a caramelized sugar topping

***Crème Brûlée Mascarpone Cheesecake-** topped with fresh strawberries

Traditional Carrot Cake- topped with cream cheese icing

Ultimate Brownie- loaded with chocolate, drizzled with caramel

***Turtle Sundae-** ice cream with pecans, hot fudge, caramel & whipped cream

***Sorbet-** house made in our Paco Jet with seasonal fresh fruit

There will be a 3% non-cash surcharge added to all card transactions

Chefusion is obligated to advise you that eating raw or undercooked fish or animal products may cause a health risk