

# 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, frisee, 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 7 | Seared 4oz Ahi Tuna 10 | Chicken Breast 7

### **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*