



**\$75 THREE COURSE PRIX FIXE MENU**

*(choice of first course, entrée & dessert)*

*\*available gluten free*

**First Course**

**\*Lobster Bisque**

Rich & creamy enhanced with cognac

**\*Truffle Burrata**

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

**\*Fusion Chopped Salad**

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

**Soup Du Jour**

Chef-crafted creation with seasonal ingredients

**Joushua Salad**

Arugula, blackberries, herb & garlic goat cheese, avocado, toasted walnuts, prosciutto, blackberry vinaigrette

**\*Tossed Salad**

Shaved parm, carrot, & pomegranate vinaigrette

**\*Prince Edward Island Mussels**

Sautéed garlic, onions, tomatoes, butter & pesto

**\*Pesto Caesar Salad**

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

**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- fingerling potatoes & demi

**\*Grilled "Super Prime" 6oz Beef Tenderloin (add 5)**

fingerling 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 & fingerling potatoes

**\*Surf & Turf Trio- 6 oz "Super Prime" Ribeye, 3 Wild Shrimp & South African Lobster Tail**

fingerling potatoes & demi

**\*Tournedos & Lobster**

Two 4oz petit filet mignon, South African lobster tail, fingerling potatoes & demi

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

Potato pave & demi

**\*Scallops and Parmesan Risotto (Add 10)**

Three U10 Scallops, creamy parmesan risotto, passionfruit glaze, burre blanc, herb oil

**Add Ons: Sautéed Shrimp 8 | South African Lobster Tail 20 | Beef Tenderloin 11 | Chicken Breast 8**

**Desserts**

**Goosey 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

**Ultimate Brownie-** loaded with chocolate, drizzled with caramel

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

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

Please note: Chefusion uses beef tallow in our fryers, please inform your server of any dietary restrictions

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