

P R A D O

## SUMMER PRIX FIXE

Sunday–Thursday

\$65 per person, plus tax & gratuity

Sommelier Selection Wine Pairing

\$25 for three, 3oz pours

### STARTERS *select one*

#### KALE SALAD

FRISÉE | CROWS DAIRY GOAT CHEESE  
COMPRESSED WATERMELON  
CRUSHED PECANS  
APPLE CHIPS & HERBED CROSTINI  
APPLE THYME VINAGRETTE

#### CUCUMBER GAZPACHO

AVOCADO | GREEN BELL PEPPER  
CILANTRO | TOMATO  
ROASTED PEPITAS | FRIED BASIL

#### MUSSELS AL AJILLO

GARLIC | CHILE DE ARBOL | LEMON JUICE  
BEER | CURED CHORIZO | CROSTINI

### ENTREES *select one*

#### SHORT RIB

CHARRED ONION RISOTTO  
ROASTED CARROTS | CHEESE CRISP  
ROSEMARY DEMI

#### WOOD FIRE GRILLED CHICKEN

GARLIC & HERB BREAD PUDDING  
ASPARAGUS | CHARRED BROCOLINI  
LEMON JUS

#### SEAFOOD PASTA

SQUID INK SPAGHETTI | CHERRY TOMATO  
PARSLEY | LEMON ZEST | RED PRAWN  
MUSSELS | CLAMS

### DESSERT *select one*

#### LEMON CHEESECAKE

BOURBON BLUEBERRIES  
OLIVE OIL STREUSEL | LEMON CURD

#### CHOCOLATE BOMBA

MILK CHOCOLATE MOUSSE | CRISPY RICE  
GIANDUJA

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes.  
A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.