

OCTOBER MENU

- *A Taste of Autumn* -

RESTAURANT
**EIGHT
& VINE**
CAFE & BAR

3-COURSE DINNER

APPETIZER

Shrimp in Lemon Garlic Butter Sauce

Pan-seared shrimp in a rich, herby butter sauce with hints of roasted garlic

Orange Arugula Salad

Arugula, orange segments, cherry tomatoes, caramelized walnut, feta crumble, home-made, with orange vinaigrette

Spiced Pumpkin Hummus

Home-made hummus blended with pumpkin and spice, served with toasted tortilla

Chef's Marinated Chicken with Rosemary Potato

Roasted chicken with a savory spinach mascarpone sauce, served alongside rosemary and garlic roasted potatoes

Spinach & Ricotta Ravioli in Spiced Tomato Sauce

Ravioli in a rich, warming tomato sauce with chili flakes. *Choose your desired level of spice*

ENTREE

Grilled Salmon with Confit Cherry Tomato Risotto

Perfectly seared salmon topped with an orange beurre blanc sauce, served over a creamy cherry tomato risotto and tender steamed broccoli floret

Boneless Short Rib with Red Wine-Glazed Mushroom

Boneless beef short rib in thyme jus served with savory red wine-glazed mushrooms

DESSERT

Lemon Semifreddo

Half mousse, half ice cream with a spike of lemon flavor

Chocolate Brigadeiro Cake

Layers of moist chocolate cake with brigadeiro frosting covered with chocolate sprinkles

Red Velvet Brownies

Brownies with a red velvet twist, topped with a luscious cream cheese frosting

\$59 per person plus gratuity

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RESTAURANT
**EIGHT
& VINE**
CAFE & BAR

2-COURSE LUNCH

APPETIZER

Shrimp in Lemon Garlic Butter Sauce

Pan-seared shrimp in a rich, herby butter sauce with hints of roasted garlic

Spiced Pumpkin Hummus

Home-made hummus blended with pumpkin and spice, served with toasted tortilla

Orange Arugula Salad

Arugula, orange segments, cherry tomatoes, caramelized walnut, feta crumble, and home-made orange vinaigrette

ENTREE

Grilled Salmon with Confit Cherry Tomato Risotto

Perfectly seared salmon topped with an orange beurre blanc sauce, served over a creamy cherry tomato risotto and tender steamed broccoli floret

Boneless Short Rib with Red Wine-Glazed Mushroom

Boneless beef short rib in thyme jus served with savory red wine-glazed mushrooms

Chef's Marinated Chicken with Rosemary Potato

Roasted chicken with a savory spinach mascarpone sauce, served alongside rosemary and garlic roasted potatoes

Spinach & Ricotta Ravioli in Spiced Tomato Sauce

Ravioli in a rich, warming tomato sauce with chili flakes. *Choose your desired level of spice*

\$45 per person plus gratuity