



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

FIRST

Maine Lobster Bisque
fennel salad

Roasted Brussels Sprouts Salad
parsnips, carrots, butternut squash, pomegranate seeds, apples,
pecorino romano, roasted pear vinaigrette

Ahi Tuna Tartare Trio
serrano-ginger, shitake-soy, spicy avocado-miso

Pierre Sparr, "Brut Rosé", Cremant d'Alsace

MAIN

Grilled Black Angus Beef Tenderloin
yukon gold potato cake, blue cheese fritter, asparagus, cascabel demi glace

Colorado Lamb Shank
orzo green chile macaroni and cheese, green beans, black truffles

Justin, Cabernet Sauvignon, Paso Robles

Butter Poached Maine Lobster Tail
black pudding, potato mousseline, cauliflower, blood orange reduction
(add ten dollars)

Lioco, Chardonnay, Sonoma County

DESSERT

Red Velvet Cake
cream cheese parfait, pomegranate syrup, red velvet meringue

Deconstructed Pumpkin Pie
spiced pumpkin custard, pecan-oat-coconut crumble,
caramel sauce, vanilla ice cream, roasted pumpkin seeds

Vanilla Bean Pana Cotta
mango gelée, vanilla bean tuille, mango sauce

Susana Balbo, Late Harvest Malbec, Mendoza, Argentina

eighty five dollars per person

one hundred five dollars with the sommelier's wine pairings

Executive Chef: José Rodriguez

Chef de Cuisine: Noé Sanchez