



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

FIRST

Cognac-Lobster-Butternut Squash Bisque

crème fraîche

Beef Cheek Ravioli

sautéed blonde frisée, red thai miso-brown butter sauce

Roasted Acorn-Butternut Squash Salad

spicy pepitas, arugula, pomegranate seeds, cranberries, feta, tequila vinaigrette

Ahi Tuna Niçoise Salad

hard boiled egg, haricots verts, kalamata olive, tomato, capers, purple potatoes, wasabi vinaigrette

Pierre Sparr, Brut Rosé, Crémant d'Alsace

MAIN

Grilled Cold Water Lobster Tail

baby bok choy, udon noodles, thai basil aioli, lemon-ginger vinaigrette

Pan Seared Sea Bass

orzo, sautéed spinach, basil aioli, caper-lemon butter sauce

Lingua Franca, Chardonnay, "Avni", Willamette Valley

Grilled N.M. Buffalo

sautéed mushrooms, creamy fingerling potatoes, horseradish crema, beet-port purée

Pork Osso Buco

jalapeño grits, sun dried tomatoes, asparagus, brown gravy

Justin, Cabernet Sauvignon, Paso Robles

DESSERT

Honey Lavender Panna Cotta

blackberry coulis, honey ice cream

Coffee Cake

vanilla poached pear, salted almond crumble, kahlua ice cream

Chocolate Paradise

chocolate tulip, chocolate mousse, chocolate ice cream, chopped pecans, caramel, fresh berries

Kopke, 10 Year Tawny, Porto

\$95 - per person | \$125 - with sommelier's wine pairings

Executive Chef: José Rodriguez | Chef de Cuisine: Noé Sanchez | Pastry Chef: Clarita Corral