



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

WELCOMES



FIRST

Sea Urchin

linguini, miso butter

Dominique Cornin, Beaujolais Blanc, "Les Salonnières" 2016

SECOND

Maine Lobster Stuffed Chicken

red chard, goat cheese, black truffle, baby carrots,
potato gnocchi, tarragon sauce

Dominique Cornin, Macon-Chaintre, "Les Serreuxdières" 2016

MAIN

Pan Seared Tomahawk Pork Chop

grilled mushrooms, apple-macadamia nut chutney,
butternut squash purée

Dominique Cornin, Pouilly Fuisse, "Les Chevreries" 2015

Dominique Cornin, Pouilly Fuisse, "Clos Reyssie" 2014

DESSERT

Macaroon and Red Chile-Chocolate Truffle Duo

basil ice cream

sixty five dollars per person

Executive Chef: José Rodriguez
Chef de Cuisine: Noé Sanchez