



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

FIRST

Apple-Butternut Squash Bisque

crab salad, buttermilk biscuit

Panko Crusted Blue Point Oysters

brioche toast, bird's eye chile aioli, tartar sauce

Mixed Green Salad

persimmon, candied pecans, tangerines, pomegranate, citrus vinaigrette

Coldwater Lobster Tail

linguini, sriracha-mustard creole sauce

Val de Mer, Sparkling Wine, France

MAIN

Porcini Crusted Chilean Sea Bass

maine lobster ravioli, sautéed spinach, tarragon-brown butter sauce

Cast Iron Seared Scallops

israeli cous cous, asparagus, peas, baby carrots, tomatoes,
white wine-garlic sauce

Cakebread Cellars, Chardonnay, Napa Valley

Grilled Beef Tenderloin

creamy fingerling potatoes, sautéed asparagus, demi glace,
foie gras hollandaise

Grilled Colorado Lamb Tenderloin

sweet potato gratin, snap peas, ginger purée, pea-mint sauce

Trefethen Family Vineyards, Red Blend, Napa Valley

DESSERT

Beignets

chocolate mousse, white chocolate greek yogurt, tuille

Vanilla Bean Mascarpone Mousse

honey, fresh raspberries, strawberry coulis, macaroon

Blackberry Bavaois

cream cheese, fresh blackberries

Ca del Re, Moscato d'Asti, Italy

\$100 - per person | \$130 - with sommelier's wine pairings

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