

Carthay Circle RESTAURANT

Congratulations to 40+ Years!

Canapés

Spicy Tuna, Avocado Mousse, Sesame Cone

Potato Curry Lumpia, Mint-Date Chutney

First Course

Carthay Celebration Salad

Strawberries, Candied Pistachio, Peas, Rose Vinaigrette

Second Course

Thai Lemongrass-Coconut Broth

Shimeji Mushrooms, Chicken Dumplings

Entrée

“Ocean Meets Land”

Braised Short Rib & Shrimp Thermidor

Parmesan Au Gratin Potato, Cabernet Natural Jus

Kiss Good Night

Salted Carmel & Lemon Meringue Macaroons

Restaurant Chef: Alex Flores
Culinary Director: Andrew Sutton

General Manager: Rochelle Segobia
Restaurant Manager: Steven Olson