



AMELIA'S

SUMMER 2023

FAMILY-STYLE APPETIZERS

-for the table-

-SLOW ROASTED CARROTS- (GF)

Brie & Onion Fondue, Chimichurri, Almond, Red Onion

-HUMMUS & FLATBREAD-

Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts

-WOOD FIRED EMPANADAS-

*Beef, Potato, Onion, Bell Pepper Puree,
Chimichurri Aioli*

SOUP & SALAD

-choice of-

-WATERMELON GAZPACHO (GF)-

Leeks, Meyer Lemon

-LITTLE GEM ROMAINE (GF)-

*Pickled Strawberry, Feta, Toasted Pecan,
Balsamic-Mint Vinaigrette*

-LEMONY KALE SALAD (GF)-

Grana Padano, Lemon, Olive Oil, Pine Nuts

ENTRÉES

-choice of-

-CAMPFIRE ATLANTIC SALMON (GF)-

*Coconut Curried Lentils, Haricot Vert,
Pickled Fresno Chili, Lime Crema, Cilantro*

-PAPPARDELLE PASTA-

***VEGETARIAN UPON REQUEST**

*Rock Shrimp, Caramelized Onion, Pesto,
Toasted Pine Nut, Chili Flake*

BUTTERMILK FRIED QUAIL -

*Creamed Corn, Shishito Pepper, Cherry Tomato,
Blueberry-Coriander Gastrique*

-8oz WOOD GRILLED BEEF TENDERLOIN (GF)-

*Potato Gratin, Asparagus, Bordelaise,
Compound Butter*

DESSERTS

-choice of-

-LEMON MERINGUE ECLAIRE-

Lemon Cream, Raspberry Jam, Toasted Meringue

-COCONUT CHEVRE CHEESECAKE-

Goat Cheese, Toasted Coconut, Peach Compote

- DARK CHOCOLATE TORTE -

Red Currant Caramel, Chantilly