



AMELIA'S

SUMMER PRIX FIXE 2024

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, Charred Corn, Tomato,
Onion, Mozzarella, Basil Aioli*

SALADS

-choice of-

-ARUGULA SALAD (GF)

*Goat Cheese, Pickled Radish,
Pistachio, Blueberry-Honey Vinaigrette*

-BUTTER LETTUCE SALAD (GF)

Feta, Red Onion, Pickled Chili, Watermelon Vinaigrette

-LEMONY KALE SALAD (GF)-

Grana Padano, Lemon, Olive Oil, Pine Nuts

ENTRÉES

-choice of-

-PANKO CRUSTED ATLANTIC SALMON

*German Potato Salad, Haricot Vert,
Caper-Lemon Relish, Dill*

-HAND CUT PAPPERDELLE

**VEGETARIAN UPON REQUEST*

*Rock Shrimp, Basil Pesto, Chili Flake,
Pine Nut, Grana Padano*

-BUTTERMILK FRIED QUAIL

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

-HOUSE MADE RAVIOLI

*Braised Brisket, Charred Corn, Kale, Chanterelles, Sun-
dried Tomato Cream, Grana Padano*

-8 OZ WOOD GRILLED FILET MIGNON (GF)

Herb Roasted Bliss Potatoes, Asparagus, Bordelaise

DESSERTS

-choice of-

-LEMON MERINGUE ECLAIRE-

Lemon Cream, Raspberry Jam, Toasted Meringue

-COCONUT CHEVRE CHEESECAKE-

*Blueberry-Coriander Compote,
Goat Cheese, Toasted Coconut*

STRAWBERRY RHUBARB COBBLER

Biscuit Pastry, Vanilla Ice Cream, Oat Streusel