



AMELIA'S

## SPRING PRIX FIXE 2025

### 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-

*Curry Spice Ground Beef, Peas, Potatoes, Carrots,  
Goat Cheese, Mint Aioli*

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### SALADS

*-choice of-*

#### -LITTLE GEM LETTUCE & HERB SALAD (GF)

*Toasted Almond, Watermelon Radish,  
Avocado-Buttermilk Dressing, Manchego*

#### -FRIED ARTICHOKE SALAD

*Torn Burrata, Arugula, Red Onion,  
Warm Bacon & Leek Vinaigrette, Toasted Pistachio*

#### -LEMONY KALE SALAD (GF)-

*Grana Padano, Lemon, Olive Oil, Pine Nuts*

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### ENTRÉES

*-choice of-*

#### -CAMPFIRE ATLANTIC SALMON

*Heart of Palm-Artichoke Cakes, Asparagus,  
Sundried Tomato Cream, Pinenut Lemon Gremolata*

#### -HAND CUT PAPPERDELLE

*\*VEGETARIAN UPON REQUEST*

*Lump Crab, Pea Tendril-Pistachio Pesto,  
Ricotta Salata, Lemon Zest*

#### -HOUSE MADE RAVIOLI

*Ravioli Stuff with Lamb & Ricotta, Mushroom Brodo,  
Sugar Snap Peas, Cherry Tomato, Grana Padano, Mint*

#### -CORNBREAD & PANCETTA STUFFED QUAIL

*Sugar Snap Peas, Asparagus,  
Cherry Tomato, Morel Marsala*

#### -8 OZ WOOD GRILLED FILET MIGNON (GF)

*Pesto Roasted Bliss Potato,  
Lemon Marinated Asparagus, Bordelaise*

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### DESSERTS

*-choice of-*

#### -CHEVRE CHEESECAKE-

*Blood Orange Curd, Goat Cheese,  
Raspberries, Coconut*

#### -PEACH CRISP-

*Gingersnap Crumble, Honeycomb, Caramel Ice Cream*

#### STRAWBERRY SHORTCAKE-

*Cream Scones, Macerated Strawberry,*