



AMELIA'S

FALL 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, Corn, Potatoes, Carrots,
Goat Cheese, Basil Aioli*

SALADS

-choice of-

-BUTTERHEAD LETTUCE & CHICORIES (GF)

*Roasted Acorn Squash, Pistachio, Orange Zest,
Caramelized Pear Vinaigrette*

-FRIED BRUSSELS SPROUTS & CORNBREAD PANZANELLA

*Bacon, Pickled Pomegranate Seed, Smoked Gouda,
Buttermilk-Peppercorn Vinaigrette*

-LEMONY KALE SALAD (GF)-

Grana Padano, Lemon, Olive Oil, Pine Nuts

ENTRÉES

-choice of-

-*CAMPFIRE ATLANTIC SALMON (GF)

*Coconut Milk Braised Collard Greens, Chanterelles,
Pickled Mustard Seeds*

-HAND CUT PAPPARDELLE

**VEGETARIAN UPON REQUEST*

Pumpkin Carbonara, Guanciale, Sage, Grana Padano

-DUCK CONFIT & RICOTTA RAVIOLI

*Caramelized Pear, Sun Dried Cherry,
Chicken Glace, Shaved Foie Gras*

-*BUTTERMILK FRIED QUAIL

*Warm Potato Salad, Candied Bacon, Fig Mostarda,
Quail Egg Gribiche, Madeira Jus*

-*8 OZ WOOD GRILLED FILET MIGNON (GF)

*Maple-Dijon Glazed Carrots,
Herb Roasted Bliss Potato, Bordelaise*

DESSERTS

-choice of-

-HAZELNUT SEMIFREDDO-

Cocoa & Hazelnut Meringue, Strawberry Coulis

-TIRAMASU CAKE-

*Espresso Soaked Lady Fingers,
Mascarpone, Macerated Cherries*

-STRAWBERRY PANNA COTTA (GF)-

Pistachio, Lime Zest

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness