



MASRAFF'S RESTAURANT WEEK 2024

APPETIZER

GARLIC SEARED CALAMARI

Asian mushrooms, shaved red onion, cilantro, soy reduction

GARLIC HONEY GLAZED TEXAS QUAIL

Smoked salt, corn pepper pudding, warm sherry bacon vinaigrette

CRISPY JUMBO LUMP CRAB CAKE

Lemon panko crust, pickled napa cabbage, piquillo pepper coulis

MASRAFF'S WEDGE SALAD

Iceberg slice, heirloom tomatoes, Wisconsin blue, honey cured bacon, garlic ranch dressing

SPICY KING SALMON MAKI

Spiced pepper kewpie, unagi sauce, cucumber, togarashi tempura crunch

NEW ENGLAND CLAM CHOWDER

Steakhouse bacon, razor clams, parsley biscuit

ENTRÉE

GULF CAUGHT GOLDEN TILE FISH

Wasabi potato puree, garlic haricots verts, apricot cucumber relish, char sui beurre blanc

PANKO CRUSTED MISO BUTTER COD

toasted sesame jasmine rice, baby bok choy, chile pickles, dashi ponzu

6 oz CAB FILET MIGNON (8oz Filet - \$10 UPCHARGE)

lobster potato souffle, heirloom carrots, black garlic peppercorn demi glace, Aleppo crema

MAINE LOBSTER RISOTTO

Vanilla saffron parsnip puree, fines herbs, corn crisped leeks

SMOKE SALT BRINED PORK TENDERLOIN

Maple cayenne sweet potato, charred cauliflower, golden fingerlings, Honey crisp apple jus

AUSTRALIAN RACK OF LAMB (\$10 UPCHARGE)

porcini mushroom and goat cheese polenta, roasted zucchini, mustard brown butter demi glace, sea salt beurre monte

DESSERT

GOLDEN DELICIOUS APPLE COBBLER

bourbon vanilla Chantilly cream, cinnamon spiced crisp

MASRAFF'S CHOCOLATE FONDANT

Vanilla ice cream, almond crisp, crème anglaise

CHEESECAKE MOUSSE

Seasonal berries, graham crumble, candied lemon, honey tuile

COFFEE CRÈME BRULEE

Sugar cookie crumble, cocoa nibs, whipped cream

JESUSITA'S WHIPPED CHOCOLATE MOUSSEE

3 hour caramel, chocolate crunch, sweet vanilla cream

STRAWBERRY LEMON BUTTER CHIFFON

White chocolate sauce, pistachio gelato, berry coulis