

# THE FIREHOUSE

RESTAURANT

## ~~FIRST COURSE~~

### SMOKED TENDERLOIN CARPACCIO

HERBED CHÈVRE CROQUETTE AND BAGUETTE CROSTINI  
CAPERS, ONIONS, PARMIGIANO-REGGIANO AND WHITE TRUFFLE OIL  
\$12

### CRAB CAKE CHILPACHOLE

VERACRUZ-STYLE TOMATO-CHIPOTLE BOUILLABAISSE  
ROASTED CORN-BLACK BEAN SALSA  
\$15

### DUO OF FOIE GRAS

ARTISAN FOIE GRAS PREPARED HOT & COLD  
PAN-SEARED FOIE GRAS WITH PORT-BALSAMIC GLAZE AND TOASTED BRIOCHE  
FOIE GRAS TORCHON WITH RED WINE-POACHED PEARS  
\$22

### SAMPLER

DUNGENESS CRAB CAKE WITH ROASTED CORN-BLACK BEAN SALSA  
CHARGRILLED RIB-EYE WITH GREEN TOMATO CHUTNEY  
GRILLED ASPARAGUS AND PORK BELLY  
\$18

### OYSTERS ON THE HALF SHELL

SERVED WITH CHAMPAGNE MIGNONETTE  
*ASK YOUR SERVER FOR TODAY'S FRESH SELECTION*  
\$16

### ARTISANAL CHEESE PLATE

SERVED WITH DRIED FRUIT, HONEYCOMB AND CROSTINI  
\$15

### GRILLED ASPARAGUS AND PORK BELLY

SLOW-ROASTED PORK BELLY WITH WHITE WINE AND HERBS  
GRILLED DELTA ASPARAGUS WITH PORCINI SHALLOT CRÈME  
ENGLISH PEAS AND WATERCRESS  
\$11

## ~~SECOND COURSE~~

### MIXED GREENS

FRIED GREEN TOMATOES, FETA AND MANZANILLA OLIVES  
PICKLED RED ONIONS, SPICED ALMONDS AND GREEN GODDESS DRESSING  
\$7

### SPRING BEET SALAD

ROASTED BEETS, STRAWBERRIES, PICKLED ONIONS AND WATERCRESS  
FRESH GOAT CHEESE AND STRAWBERRY BALSAMIC VINAIGRETTE  
\$10

### HEARTS OF ROMAINE CAESAR

WHOLE LEAVES OF CRISP LETTUCE AND HOUSE-MADE DRESSING  
ANCHOVIES AND SHAVED PARMIGIANO-REGGIANO  
\$9

### CHÈVRE & ASPARAGUS BISQUE

DELTA ASPARAGUS, LEEKS AND SPINACH BLENDED IN A GOAT CHEESE-INFUSED VELOUTÉ  
HERB-ENCRUSTED GOAT CHEESE CROQUETTE  
\$11

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## ~~THIRD COURSE~~

### **PORK TENDERLOIN ADOBO**

CHARGRILLED WITH GARLIC, CHILIES, LIME AND QUESO FRESCO  
CRISP FRIED POLENTA WITH BLACK BEAN VINAIGRETTE AND ROASTED CORN SALSA  
\$24

### **DUCK WITH GREEN TOMATO CHUTNEY**

PAN ROASTED BONELESS BREAST OF DUCK SPICED WITH RAS EL HANOUT  
MOROCCAN COUSCOUS WITH LEEKS AND NATURAL DUCK DEMI JUS  
\$27

### **THE FIREHOUSE FILET MIGNON**

CHARGRILLED BEEF TENDERLOIN WITH BONE MARROW BUTTER  
CHIVE-POTATO CROQUETTE AND MADEIRA-INFUSED DEMI-GLACÉ  
\$39

### **LAMB EN CRÉPINETTE**

TENDER LAMB LOIN WITH SPINACH-ARTICHOKE MOUSSELINE  
PORCINI SHALLOT CRÈME, ENGLISH PEAS AND ROASTED FINGERLING POTATOES  
\$42

### **FRUTTI DI MARE**

PAN-ROASTED NIGERIAN SALT WATER PRAWN AND A 6-OZ MAINE LOBSTER TAIL  
PAN-SEARED SEA SCALLOP AND ASPARAGUS-CIPOLLINI RISOTTO  
\$56

### **STEAK DELMONICO**

CENTER-CUT RIB-EYE CHARGRILLED WITH CARAMELIZED SHALLOT-TOMATO BUTTER  
GARLIC MASHED POTATOES, HOUSE-CURED PORK BELLY AND SAUTÉED GREENS  
\$45

### **SESAME SEA SCALLOPS**

PAN SEARED WITH A SWEET AND TANGY CITRUS GLAZE  
BAMBOO JADE RICE AND COCONUT-GREEN CURRY NAGE AND ASIAN PEAR-SCALLION SALAD  
\$32

### **CAJUN CHICKEN PAELLA**

PAN SEARED WITH A SMOKED PAPRIKA RUB AND SWEET PEPPER RELISH  
SAFFRON RISOTTO WITH ENGLISH PEAS, LINGUIÇA AND ROMA TOMATOES  
\$22

### **“DAY BOAT” FRESH FISH**

ONLY THE FRESHEST CATCH FROM OUR LOCAL WATERS AND AROUND THE WORLD  
*ASK YOUR SERVER FOR TODAY'S SELECTION*  
AQ

VEGETARIAN OPTION AVAILABLE UPON REQUEST

### **DENEB WILLIAMS ~ EXECUTIVE CHEF**

AS A COURTESY TO OTHER GUESTS, PLEASE TURN OFF ELECTRONIC DEVICES.  
SPLIT CHARGE OF \$5 FOR ENTRÉES. SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF EIGHT OR MORE.  
A CORKAGE FEE OF \$20 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.