



**T H R E E M B E R S**  
WOOD FIRED SPECIALTIES

## **2019 Summer Group Menu**

**4 Course Menu \$59pp**

### **FIRST COURSE**

*(Choose One)*

**BURRATA** heirloom tomato, grilled peach, bitter green, citrus vinaigrette

**BEEF SATAY** sweet soy sesame glaze, peanut noodle

### **SECOND COURSE**

*(Choose One)*

**SUMMER MELON SALAD** watermelon, Persian cucumber, feta,  
mint-yogurt dressing

**ROASTED TOMATO SOUP** basil cream, crostini

### **THIRD COURSE**

*(Choose One)*

**FILET** 8oz, smoked shallot whipped potatoes, baby carrots,  
broccolini, mushroom ragout

**LAMB SHANK** marble potatoes, summer beans

**SEA SCALLOPS** quinoa, plum relish, rhubarb-butter sauce

**GRILLED HALIBUT** white asparagus, fingerling potato, pearl onion,  
clam, fennel broth

### **DESSERT COURSE**

Seasonal Dessert Duo

*Menu subject to change*