



Prix-Fixe Menu:

\$45 per person / Tax & Tip not included

APPETIZER – *Select one item*

- **Beet Salad**
Served with green peas, roasted corn, and chopped tomatoes in a tomato vinaigrette.
- **Ravioli de la Maison**
Made with spinach, garlic, and a creamy herb beurre blanc sauce.
- **Chilled Gazpacho**
A refreshing blend of tomato, cucumber, olive oil, garlic, cilantro, and red wine vinegar.

MAIN COURSE- *Select one item*

- **Branzino Provencal**
Pan-seared branzino served with asparagus, tomatoes, black olives, and a virgin sauce.
- **Hanger Steak "Angus"**
Tender hanger steak accompanied by mushrooms, roasted potatoes, and bordelaise sauce.
- **Roasted Chicken Breast**
Juicy chicken breast served with classic mashed potatoes, sautéed spinach, pan jus, diced carrots, and green peas.

DESSERT – *Select one item*

- **Crème Brûlée**
Vanilla custard topped with caramelized brown sugar for a delightful finish.
- **Peach Melba**
Sliced peach served with raspberry coulis, toasted almonds, and vanilla ice cream.
- **Ice Cream / Sorbet**
Choice of three scoops, subject to availability.

DRINKS SPECIAL

- Wine Special: \$30 per bottle / Frozen drink specials \$10 each: Ask your server for details.

Executive chef: Gabriel Perez

For reservations, please go to: Barawine.com