



Prego Restaurant

3-Course Set Menu

\$50.00*

Amuse Bouche

Chef's selection

Seared Tuna

Olive tapenade,
beetroot and lemon aioli

Sorbet

Beef Tenderloin

Beef jus, truffle mashed potato,
glazed baby carrot, beetroot puree,
balsamic soil

OR

Seared Grouper

Assorted vegetables, beurre blanc,
beetroot puree

Tiramisu

Cognac and coffee flavored sponge

A customary 10% service charge will be added.
Consuming raw or undercooked meats, seafood, shellfish
or eggs may increase your risk of food-borne illness.