



# 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.