

CHARBONOS

DEVOUR MENU

\$25 per person

first course option + second course option + dessert option

FIRST COURSE

House Salad *gf & vg*

mixed greens / red onion / cheddar / mozzarella /
bruschetta tomato / alfalfa sprout / sunflower seed

Chicken Velvet Soup

SECOND COURSE

Pork Chop*

housemade barbecue / garlic green beans / loaded potato croquette

Risotto *gf & vg*

farm egg / roasted garlic / asparagus / parmesan /
mushroom / lemon-pistachio gremolata

Horseradish Salmon*

creamy Brussels sprouts / marinated mushroom / roasted red pepper

6 oz. Filet Mignon* *gf*

(add \$5)

herb butter / baked potato / chef's vegetable

DESSERT

White Chocolate-Peach Bread Pudding

white chocolate / peach / vanilla ice cream /
whipped cream / whiskey sauce

Turtle Cheesecake

vg – vegetarian / gf – gluten-free

**consuming raw or undercooked food may result in foodborne illness*