



VENICE AREA CHAMBER OF COMMERCE TASTE OF SUMMER SPECIALS

Lunch

Choice of 2 Courses \$25

First Course

Tuna Poke Hand Roll

ponzu saku tuna, avocado, cucumber, red pepper, scallions, sesame seed

Crispy Brussels Sprouts

*crispy blistered sprouts tossed with savory pancetta,
infused with white truffle oil & parmesan cheese*

Petite Beef Wellingtons

prime beef tenderloin, mushroom duxelles, puff pastry, sweet marsala reduction

Mariscos de Cocktail

*lobster, shrimp, octopus, scallops, mango, cucumber, red onions, avocado
mexican cocktail sauce, crispy tortillas*

Second Course

Tofu Stir Fry Bowl

*curry seasoned fried tofu, sweet potato mashed, baby bok choy,
red miso sauce, sesame seed, edamame crispers, sweet peruvian pepper, micro cilantro*

Pork Milanese

*crispy panko crusted pork tenderloin, sauteed shiitake & brown beech mushrooms,
madeira sauce, topped with arugula & fennel salad, shaved parmesan*

Wagyu Chuck Roast

*slow braised wagyu chuck, pan roasted gravy, corn bread pudding,
tomato con t, haricot vert*

Seafood Veracruz

*shrimp, mussels, clams, shrimp, veracruz creole sauce,
capers, olives, cilantro yellow rice, scallions, micro cilantro*

Dessert

Bourbon Chocolate Tartlets

*bourbon infused chocolate cake tartlet,
chocolate ganache, black cherry*

Tiramisu



VENICE AREA CHAMBER OF COMMERCE TASTE OF SUMMER SPECIALS

Dinner

Choice of 3 Courses \$45

First Course

Tuna PokeHandRoll

ponzu saku tuna, avocado, cucumber, red pepper, scallions, sesame seed

Crispy Brussels Sprouts

*crispy blistered sprout tossed with savory pancetta,
infused with white truffle oil & parmesan cheese*

Petite Beef Wellingtons

prime beef tenderloin, mushroom duxelles, puff pastry, sweet marsala reduction

Mariscos de Cocktail

*lobster, shrimp, octopus, scallops, mango, cucumber, red onions, avocado
mexican cocktail sauce, crispy tortillas*

Second Course

Tofu Stir Fry Bowl

*curry seasoned fried tofu, sweet potato mashed, baby bok choy,
red miso sauce, sesame seed, edamame crispers, sweet peruvian pepper, micro cilantro*

Pork Milanese

*crispy panko crusted pork tenderloin, sauteed shiitake & brown beech mushrooms,
madeira sauce, topped with arugula & fennel salad, shaved parmesan*

Wagyu Chuck Roast

*slow braised wagyu chuck, pan roasted gravy, corn bread pudding,
tomato con t, haricot vert*

Seafood Veracruz

*shrimp, mussels, clams, shrimp, veracruz creole sauce,
capers, olives, cilantro yellow rice, scallions, micro cilantro*

Dessert

Bourbon Chocolate Tartlets

*bourbon infused chocolate cake tartlet,
chocolate ganache, black cherry*

Tiramisu

espresso-soaked lady fingers, whipped mascarpone, dark cocoa



VENICE AREA
CHAMBER OF COMMERCE
TASTE OF SUMMER SPECIALS

*Wine
Pairings*

Choice of 2 Wine Courses add \$12

Choice of 3 Wine Courses add \$18

First Course

Tuna Poke Hand Roll

the beach house Sauvignon Blanc, South Africa, 2024

Crispy Brussels Sprouts

Crobara Pinot Noir, Italy, 2024

Petite Beef Wellingtons

Chateau Cazeau Bordeaux Blend, France, 2020

Mariscos de Cocktail

Cono Sur Sauvignon Blanc, Chile, 2024

Second Course

Tofu Stir Fry Bowl

Protea Chenin Blanc, South Africa, 2025

Pork Milanese

Inscription Pinot Noir, Willamette Valley, Oregon, 2024

Wagyu Chuck Roast

Teaunum Rosso, Puglia, Italy, 2024

Seafood Veracruz

Sam's Creek Rose, New Zealand, 2024

Dessert

Bourbon Chocolate Tartlets

Tiramisu

Fonseca Ruby Port, Bin 27