

COLISEUM

POOL & GRILL

wednesday, february 14, 2024 | 5:00 – 9:30 p.m.

CAVIAR

passmore special reserve \$150

30g caviar, egg white, egg yolk, chives, blinis, toast points, creme fraiche

APPETIZERS

lobster ragout \$36

leek bread pudding, haricots vert, celery root puree, morel cream

hamachi crudo* \$29^{gf}

yuzu tapioca, jalapeno, black sesame paste, basil, strawberry sauce

handmade burrata \$22^{vg}

confit garlic, tomato compote, toasted focaccia

MAINS

ricotta cavatelli \$32^{vg}

burrata, calabrian chili, peas, mushrooms, saffron cream, parmesan

branzino \$42^{gf}

fennel gratin, haricots vert, herb salad, caviar beurre blanc

s.r.f. wagyu burger \$32

aged white cheddar, balsamic smoked red onions, secret sauce, tomato, romaine, brioche bun

filet mignon* \$85^{gf}

miso-whisky glaze, edamame puree, asparagus, crab, togarashi bearnaise

FROM THE LOCAL GARDEN

pear & gorgonzola napoleon \$25^{vg}

pear mousse, phyllo, gorgonzola dolce, pecans, pomegranate balsamic glaze

mediterranean caesar salad \$20

romaine lettuce, black olive crumble, crispy artichoke, white anchovies, crouton, caesar dressing



DESSERT

red velvet \$15^{vg}

cheesecake, cocoa crumb, blackberry merlot

cupid's kiss \$15

milk chocolate, pink peppercorn, passionfruit curd

v = vegan vg = vegetarian gf = gluten free

Pricing excludes additional alcohol, tax & service charge. 20% gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of 6 or more, 20% gratuity is added automatically.