

Aly's

BY ALEBRU RESTAURANT

Chef's Tasting Menu

Grilled Maine Lobster Tail

Asian Cabbage Salad,

Edible Sea Sand

White Rhône

Warm Smoked Sea Scallops

Cornbread Pudding, Salsa, Almond Fennel Crumbs

Rosé

Duck Breast

Sweet Potato Puree, Port Wine Sauce

Pinot Noir

Mousse

Dessert Wine

Menu 65.00 with Wine Pairing 85.00

Additional Appetizer \$15.00 - Additional Wine Pairing \$12.00

Corkage 25.00 per bottle Split Plate Charge 15.00 Minimum Consumption of 35.00 per person

Our menu is subject to frequent changes to ensure that we can provide you with the freshest ingredients.

Though we are pleased to accommodate for allergies, due to the diversity in our menu

we can't be liable for any reactions.

Split bill will be add a 4% cc.charge for each bill * Party of 6 or more will have 20% service charge

Appetizers

Aly's Salad 16

Mixed Greens, Belgian Endive, Avocado, Orange, Candied Pecans & Citrus Dressing

Local Organic Heirloom Tomato Salad 17

Local Mozzarella Cheese, Fresh Basil & Aged Balsamic Vinegar

Fish Tacos 18

Salsa, Queso Fresco, Avocado & Grilled Lime

Dungeness Crab Cake 20

Grilled Water Melon, Micro greens , Chipotle Mayo

Maine Lobster Macaroni & Cheese 24

White Truffle Butter & Homemade Croutons

Roasted Tomato Soup 15

Truffle Oil & House made Chips

Bread Basket Refill 5

Main Course

Alaskan Halibut 37

Jasmine Rice, Roasted veggie & Coconut Curry Sauce

Wild King Salmon 35

Forbidden Rice, Local vegetables & Heirloom Tomato Relish

Diver Sea Scallops 38

With Garlic Mashed Potato, Asparagus & Tomato Lobster Sauce

Double Lamb Chop 46

Mash Potato & Thyme Jus

Filet Mignon 45

Yukon Potato Cheddar Cheese Fondue, Cabernet Sauce & Sweet Onion Rings

Organic Risotto 30

Shiitake Mushrooms, Mixed Vegetables & Butternut Squash Purée

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