

# THE PHUSION GRILLE PRESENTS

restaurant week prix fixe menu

## Course 1

*Coconut-Lobster Bisque, A Phusion twist on a Cape Cod classic  
Kula Greens, crumbled gorgonzola, candied pecans, Asian pear, raspberry-macadamia vinaigrette  
Caesar Salad, Tender romaine hearts, Parmesan, baguette crouton, in our house-made dressing*

## Course 2

*(Choice of entrée)*

*Sesame seed crusted Salmon, chilled soba, twice cooked broccolini, pear-pineapple relish  
Huli Huli Chicken, Statler chicken breast, Hawaiian BBQ sauce,  
Chorizo-charred pineapple fried rice, sautéed baby carrots  
5 spice seared Diver scallops, Chilled peanut-pumpkin-curry noodles, sweet soy drizzle  
Kahana Black Ribs, grilled in a Passion fruit-Plum sauce, with Asian slaw*

## Course 3

*(Choice of 1 dessert)*

*Ice Cream D'jour, tropical fruit with lychee nuts, chocolate-ginger shard  
Crème brulee D'jour*

*Executive Chef*

*Stuart Hirsch*

*\$35 per person*

*(Does not include tax & gratuity)*