

# THE EVOKE

## SUMMER SAMPLE MENU

### FIRST COURSE

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#### **Grilled Head On Prawn**

*With Spiced Carrot Ravioli, Ginger Spring Pea Foam, Hawaiian Smoked Sea Salt*

### SECOND COURSE

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#### **Chefs Garden Mixed Greens**

*With Citrus Segments, Aged Prosciutto, Roasted Sunflower Seeds, Champagne Thyme vinaigrette*

### THIRD COURSE

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#### **Pan Roasted Branzino**

*With Roasted Purple Fingerling Potatoes, Squash Blossom Tempura, Chefs Garden Gazpacho, Port Reduction*

### FOURTH COURSE

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#### **Grilled Angel Food Cake**

*With Warm Fruit Compote, Chambord Whip Cream, Mint*



# THE EVOKE

## FALL SAMPLE MENU

### FIRST COURSE

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#### **Crab Cake**

*With Bacon Habanero Jam, Lemon Aioli*

### SECOND COURSE

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#### **Roasted Corn Chowder**

*With Red Chili Oil, Cumin Foam*

### THIRD COURSE

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#### **Pan Roasted Filet**

*With Caramelized Onion Potato Tart, Sautéed Arugula,  
Bordelaise Sauce*

### FOURTH COURSE

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#### **Warm Apple Fritter**

*Apple Cider Caramel Sauce*



# THE EVOKE

## W I N T E R   S A M P L E   M E N U

### FIRST COURSE

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#### **Pork Strudel With Spinach**

*Sundried Tomato, Goat Cheese, Pork Reduction*

### SECOND COURSE

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#### **Fresh Ricotta On Toast**

*With Poached Egg, Mixed Greens, Ancho Pepper Dressing*

### THIRD COURSE

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#### **Pan Roasted Sea Scallops**

*With Caramelized Apple And Bacon Risotto, Butter Sauce*

### FOURTH COURSE

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#### **Warm Chocolate Bread Pudding**

*With Bourbon Vanilla Cream Anglaise*

