



Moro's Table

Spring Chef's Menu

offered Friday and Saturday

\$38 for 3 Courses

add \$6 for Sweet Ending

1st Course

RAW OYSTERS

green apple snow, celery leaves, lemon, mignonette

SPINACH AND RADICCHIO SALAD

black pepper seared Ahi Tuna, sesame soy vinaigrette, pickled radish, celery, carrot

2nd Course

CRISPY ASIAN MEATBALL

mango Napa cabbage slaw, sweet chili glaze, sweetened soy, hot Chinese mustard

TEMPURA SHRIMP COCKTAIL ROLL

Napa cabbage slaw, celery, sriracha, sweet soy, cocktail sauce

3rd Course

BALSAMIC GLAZED PORK TENDERLOIN

sweet corn and sunchoke fritters, roasted carrots and asparagus, cranberry gastric, chipotle mango aioli

PAN FRIED RED GROUPER

roasted potatoes and brussels sprouts, brown sugar roasted spaghetti squash, lemon beurre blanc, sweetened soy

Sweet Ending

CROISSANT BREAD PUDDING

chocolate, vanilla anglaise, cinnamon, fresh berries

WARM APPLE EMPANADAS

salted caramel gelato, candied pecans, salted caramel sauce, honey tuile cookie