



REBELLE

Culinaria

RESTAURANT WEEKS

MENU

JANUARY 15 - 27

FIRST COURSE
CHOICE OF

EAST COAST OYSTERS (4)
Served on the half shell

THE LODGE OF CASTLE HILLS SALAD
Mixed Greens, Granny Smith Apples, Candied Peppers, Goat Cheese, Champagne Vinigrette, Fried Parsnips

LOBSTER CHOWDER
Crème Fraîche, Tarragon

STEAMED CLAMS
N'duja, White Wine, Shallots, Basil

SECOND COURSE
CHOICE OF

SEARED RARE AHI TUNA
Pineapple Jalapeño Salsa, Spinach, Garlic-Lime Jus

PAN SEARED DIVER SCALLOPS
Parsnip Puree, Sweet Peperonata, Arugala Oil

CIOPPINO
King Crab, Fish, Shrimp, Mussels, Clams, Tomato Broth, Grilled Sourdough

BEEF SHORT RIBS
Red Wine Demi, Parsnip Puree

ADD-ONS
*Buttered Sautéed Shrimp (3) \$16 | Seared Maine Diver Scallops (2) \$30
Charbroiled Split King Crab Legs - Half Pound \$75 / Full Pound \$150*

THIRD COURSE
CHOICE OF

KEY LIME PIE
Chantilly Cream

BRIOCHE BREAD PUDDING
Dark Chocolate, Vanilla Crème Anglaise

\$55 PER PERSON - NO SPLIT PLATES - NO SUBSTITUTIONS

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.