

# March Prix Fixe

## 3 COURSE DINNER MENU

### FIRST IMPRESSION

MARISOL GRILLED OYSTERS  
with pineapple & bacon

PISMO BEACH CLAM CHOWDER  
with alum, dairy, pork, shellfish  
gluten free

### MAIN EVENT

MUSHROOM BORDELAISE HYPLAIN SHORT RIB  
AND AMARETTO PAN SEARED JUMBO SCALLOPS  
with polenta cake and broccolini

### FINALE

ACAI & LEMON SORBET  
\$60++

THE CLIFFS  
Hotel and Spa

CHEFS PRE-FIXE MENU  
CREATED BY CHEF ASHLEY BLACK