

# Chef's Prix Fixe

Created by Chef Ashley Black

\$60 per person +

## FIRST IMPRESSION

(CHOOSE ONE)

**SMOKED GRILLED ARTICHOKE** Smoked artichoke, with garlic lemon parmesan aioli and drawn butter

**PISMO BEACH CLAM CHOWDER** Bacon, paprika oil, scallions (gf)

**HOUSE-MADE BRUSCHETTA** garlic oil seasoned crostini, fresh diced roma tomato, basil, onions, goat cheese, toasted pine nuts, extra virgin olive oil and balsamic glaze

## MAIN EVENT

(CHOOSE ONE)

**ROASTED CHICKEN BREAST** airline chicken breast, garlic mashed potatoes, house made onion sauce, zucchini squash, garlic toast point

**DUCK CONFIT** slow cooked duck leg, apple glazed root vegetables, parmesan polenta, and port cherry wine sauce

**OSSO BUCCO** frenched pork shank, garlic mashed potatoes, asparagus, a french onion sauce, toast point and the Chefs Favorite

## FINALE

(CHOOSE ONE)

**OVEN ROASTED STRAWBERRIES** balsamic glazed, sugared strawberries, topped with a butter crumble and vanilla ice cream

**ICE CREAM TRIO** a trio of premium ice cream and sorbet

THE **CLIFFS**  
Hotel and Spa

CHEF'S PRE-FIXE MENU  
CREATED BY CHEF ASHLEY BLACK