

Tango

Restaurant & Lounge

SUNSET MENU

\$25 per person

Served from 5 pm – 6 pm

APPETIZERS

Choice of

Mac & Cheese

Pork Belly, Carbonara Sauce with
Parmesan Cheese

Lobster Corndog

Lobster & Shrimp with Cornmeal Crust
& Remoulade Sauce

Short Rib Hash

Short Rib Sautéed with Potatoes,
Poached Egg on Brioche

ENTREES

Choice of

Steak & Eggs

Culotte Steak with Truffled Onions &
Sautéed Egg

Fish & Chips

Halibut with Spicy Crab Crust
& Tempura Asparagus

DESSERT

Cobbler

Baked Seasonal Fruit with
House Made Ice Cream

APPETIZERS

DUCK SALAD

Confit, Rhubarb Jam, Strawberries, Goat Cheese & Candied Pecans

12

GAZPACHO

Chilled Golden Tomato Soup with Poached Prawns & Cucumber

10

KOREAN HOT POT

Sea Bass, Somen Noodles, & Kimchi in a Dashi Broth

11

ASPARAGUS SOUP

Parmesan, Prosciutto & Poached Eggs Yolks

10

HOT ROCK

Wagyu Lettuce Wrap Cooked Tableside on a Japanese Hot Rock

11

SWEETBREADS

Tempura Veal, Tropical Salsa & Ponzu Dipping Sauce

10

ALBACORE TASTING

Poke, Sashimi, Heart of Palm & Tempura

15

GOAT CHEESE SOUFFLE

Golden Beets, Candied Walnuts & Honey Crème Fraiche

10

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ENTREES

PROSCUITTO WRAPPED CHICKEN 26
Golden Raisin Mostarda, Snow Peas & Spiced Veal Jus

HALIBUT 28
Alaskan Halibut, Spicy Crab Crust with Asparagus & Lemon Emulsion

KAMPACHI 29
Hawaiian Yellowtail Seared Rare, Tomato Pesto & Broth with Crispy Calamari

SCALLOPS 27
Diver Scallops, Thai Curry, Asian Vegetables & Young Coconut Broth

CHILEAN SEA BASS 28
Miso Marinated, Bok Choy & Asian Mushrooms with Soy Mirin Sauce

PRIME FILET 32
USDA Prime Filet, Truffled Onions, Potato Rösti & a Fried Egg

STEAK & POTATOES 29
Wagyu Beef Top Sirloin with Béarnaise & Potato Tasting

LAMB DUET 28
Cajun Dusted Lamb Loin, Grilled Porterhouse, Abalone Mushrooms & Green Beans

VENISION TRIO 32
Bacon Wrapped Venison Meatloaf, Loin, Chop & Butternut Squash Puree

\$39 PRIX FIXE DINNER

First Course
 Choice of

Albacore Tasting
Poke, Sashimi, Heart of Palm & Tempura

Trio of Soufflés
*Bacon & Cheddar, Gorgonzola
 & Goat Cheese*

Pork Belly Salad
*With Orange Segments, Banyuls
 Vinaigrette, Mixed Greens
 & Mustard Gastrique*

Second Course
 Choice of

Halibut
*Alaskan Halibut, Spice Crab Crust with
 Asparagus & Lemon Emulsion*

Steak & Potatoes
*Wagyu Culotte Steak, Potato Tasting &
 Béarnaise*

Venison Trio
*Bacon Wrapped Venison Meatloaf, Loin,
 Chop & Butternut Squash Puree*

Third Course
 Choice of

Lemon Soufflé
With Blueberry Sorbet

Snickers
*House Made Snickers Bar
 with Almond Ice Cream*