

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

Goat Cheese Soufflé

Golden Beets, Pecans & Arugula Salad

Caesar Salad

Classic Salad with House Made Dressing

ENTREES

Choice of

Steak & Eggs

Culotte Steak with Truffled Onions &
Sautéed Egg

Bass

Chilean Sea Bass, Bok Choy, & Soy Mirin

DESSERT

Cobbler

Baked Seasonal Fruit with
House Made Ice Cream

APPETIZERS

DUCK SALAD

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

12

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

FOIE GRAS

Seared Foie Gras with Strawberry & Foie Salad with Pickled Cherries

22

ALBACORE

Seared & Tempura, Mango Puree & Sweet Chili Sauce

15

TRIO OF CHEESE SOUFFLES

Golden Beets, Candied Walnuts & Honey Crème Fraiche

11

GNOCCHI

Kobe Short Ribs, House Made Gnocchi & Sweet Onion Puree

13

For Parties Of Six Or More An 18% Gratuity Will Be Added

Tango

Restaurant & Lounge

ENTREES

PROSCUITTO WRAPPED CHICKEN 23
Golden Raisin Mostarda, Snow Peas & Spiced Veal Jus

ALBACORE 24
Seared Rare, Asian Stir Fry & Tempura 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

DUCK CONFIT 25
Truffled Mashed Potatoes, Mixed Vegetables & Red Wine A Jus

\$39 PRIX FIXE DINNER

First Course
Choice of

Albacore
Sashimi & Tempura

Trio of Soufflés
Bacon & Cheddar, Gorgonzola & Goat Cheese

Duck Salad
With Orange Segments, Banyuls Vinaigrette & Mixed Greens

Second Course
Choice of

Chilean Sea Bass
Miso Marinated, Bok Choy & Soy Mirin

Steak & Potatoes
Wagyu Culotte Steak, Potato Tasting & Béarnaise

Duck Confit
Truffled Potatoes, Mixed Vegetables & Red Wine A Jus

Third Course
Choice of

Cobbler
Baked Seasonal Fruit with House Made Ice Cream

Snickers
House Made Snickers Bar with Almond Ice Cream