

Hammer and Fire

P R I X F I X E D S P E C I A L S

Starter

CUCUMBER BASIL VELOUTE

ORANGE CRÈME FRAICHE, BLACK TRUFFLE OIL, DRIED CHILE FLAKES
(SOUP CAN BE SERVED HOT OR COLD)

HEIRLOOM AND ROASTED BEET CAPRESE SALAD

TORN BURRATA, FRESH HEIRLOOM TOMATOES, ROASTED RED BEETS, BALSAMIC
REDUCTION, BASIL, SEA SALT

GOLDEN PEACH BRUSCHETTA

FRESH MARINATED PEACHES, GOAT CHEESE, BASIL ON A TOASTED CROSTINI

Main

CHILEAN SEABASS

A SWEET HONEY CHILI GLAZE, PINEAPPLE SALSA, CREAMY PURPLE POTATOES
AND SAUTÉED SPINACH

STEAK OSCAR

FILET MIGNON, CRAB MEAT, FRESH ASPARAGUS ALL TOPPED WITH HOUSE MADE
BÉARNAISE SAUCE

DUCK LEG CONFIT

GARLIC HERB MASH POTATOES, ROASTED CARROTS, BROCCOLINI, BEET PUREE
AND RED WINE DUCK JUS

Encore

BRULEED PEACH PANNA COTTA

VEGAN FRIENDLY PANNA COTTA INFUSED WITH VANILLA SERVED WITH A
BRIGHT PEACH JELLY

PINEAPPLE UPSIDE DOWN CRÈME BRULEE

PINEAPPLE CRÈME BRULEE SERVED WITH RUM BUTTER BROWN SUGAR SAUCE
WITH BRULE PINEAPPLE & MARASCHINO CHERRY

ESPRESSO MARTINI

THE ALLOY CRUSHED COOKIE CHOCOLATE MARTINI

\$59.00 PER PERSON

Select your choice of one starter, one main and one encore.

Available Sunday - Thursday.

Price does not include tax, gratuity or beverages.

www.hammerandfirerestaurant.com

