

# FUSION

## Regular Prix Fixe Dinner \$75

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### Cold Appetizers:

#### **Smoked Fish Assortment Platter**

*Home Smoked Sea Bass, Trout & Sturgeon*

#### **Smoked Meat Assortment Platter**

*Pork, Veal, Duck Breast & Veal Tongue*

#### **Duck Salad Confit**

*Roasted Sliced Duck on Top of Mixed Greens Topped with Citrus Vinaigrette*

#### **Pickled Vegetables Assortment Platter**

*Cabbage, Tomatoes & Cucumbers Pickled in Home Recipe*

#### **Seafood Salad**

*Mescaline Greens Topped with Marinated Squid, Shrimp, Scallops & Mussels with Champagne Vinaigrette Drizzle*

#### **Shrimp Cocktail**

*Jumbo Gulf Shrimp with House Cocktail Sauce*

#### **Tuna Tartar**

*Fresh Chopped Tuna on Crusted Chips with Unagi Vinaigrette Dressing*

#### **Greek Salad**

*Romaine Lettuce, Feta Cheese, Home-Made Caesar Dressing and Croutons*

#### **Eggplant Medley**

*Baba Ganush, Odessa Style & Japanese Baby Eggplant*

### Hot Appetizers:

#### **Roasted Baby Potato**

*Young Baby Potato with Garlic & Dill*

#### **Seafood Tortellini**

*Tortellini Pasta Stuffed with Seafood in Béchamel Sauce*

#### **Fried Sesame Calamari**

*Fried Calamari with Sesame Seeds with Wasabi Mayo Dressing*

#### **Shrimp Scampi with Rice Pilaf**

*Jumbo Shrimp Served Over Rice Pilaf with Cream Sauce*

#### **Roasted Duck with Orzo**

*Roasted Long Island Duck Served Over Mushroom Orzo & Orange Sauce*

### Main Course:

#### **Grilled Salmon with Oriental Vegetable in White Sauce**

*Grilled Wild Salmon Served Over Roasted Oriental Vegetable in a White Bur Blanc Sauce*

#### **Baby Lamb Chops**

*Baby Lamb Chops Grilled with Signature Sauce*

### Dessert:

#### **Sweet Arrangement**

*Home-Made Pastry, Ice Cream*

#### **Coffee & Tea**

*Regular & Decaffeinated Coffee & Tea*