

RED Nov. 11 NHRW
LUNCH
Appetizers

Pan Seared Scallops

Pan Seared Sea scallops over sautéed haricort verts with a lime salt foam

Marinated Beef Carpaccio

Soy marinated beef tenderloin with capers, red onion, and extra virgin olive oil

Edamame “Hummus”

Edamame hummus served with warm sesame flat breads

Red Salad

Fresh greens tossed with Red’s house vinaigrette, Cherry tomatoes, and cucumbers

Entrees

RED Quinoa

Fresh sautéed vegetables with white quinoa

RED Parisian Burger

Certified angus beef burger on a housemade brioche bun with a creamy peppercorn brie sauce Seaweed & Tomato and served with taro fries

Cedar Salmon Teriyaki

Fresh Salmon baked on a cedar plank glazed with a citrus teriyaki
sauce
and sautéed baby bok choy

Desserts

Flourless Chocolate torte
Rich chocolate torte, with a Chambord sauce

Crème Brulee
Vanilla custard with caramelized sugar

RED Nov. 11 NHRW
DINNER
Appetizers

Pan Seared Scallops
Pan Seared Sea scallops over sautéed haricort verts with a lime salt
foam

Marinated Beef Carpaccio
Soy marinated beef tenderloin with capers, red onion, and extra
virgin olive oil

Edamame “Hummus”
Edamame hummus served with warm sesame flat breads

Red Salad
Fresh greens tossed with Red’s house vinaigrette, Cherry tomatoes,

and cucumbers

Entrees

RED Quinoa

Fresh sautéed vegetables with white quinoa

RED Parisian Burger

Certified angus beef burger on a housemade brioche bun with a creamy peppercorn brie sauce Seaweed & Tomato and served with taro fries

Cedar Salmon Teriyaki

Fresh Salmon baked on a cedar plank glazed with a citrus teriyaki sauce and sautéed baby bok choy

Desserts

Flourless Chocolate torte

Rich chocolate torte, with a Chambord sauce

Crème Brulee

Vanilla custard with caramelized sugar