

Wence's Restaurant

- F I V E -

COURSE ONE

Caesar Salad

Romaine Hearts, Herb Croutons, Aged Asiago Crisp

COURSE TWO

Select One

Citrus Habanero Scallops

Pan-Seared, Habanero Citrus Glaze

Dungeness Crab Cakes

Pan-Fried, Sliced Cucumber Salad, Lemon-Mint
Vinaigrette Demi Caper Sauce

COURSE THREE

Select One

Seared Chilean White Sea Bass

Jumbo Prawns, Manila Clams, Mediterranean Black
Mussels, Chorizo, White Wine Cherry Tomato
Saffron Shallot Sauce

Seafood Fettucini

Calamari, Prawns, Mediterranean Black
Mussels, Manila Clams, Garlic, Asiago, Choice
of Marinara, Gorgonzola Cream, or Creamy
Pesto

Wence's Seafood Grill

White Sea Bass, King Salmon, Wild Prawns, Sea
Scallops, White Wine Lemon Caper Reduction,
Grilled Polenta, Mixed Vegetables

Earth's Garden

Penne, Zucchini, Squash, White Onions,
Mushrooms, Cherry Tomatoes, Creamy Pesto,
Asiago

King Salmon

Wild Charbroiled Salmon. Lemon Corn Dill Relish,
Garlic Mashed Potatoes, Broccolini

COURSE FOUR

Select One

Flourless Chocolate Torte

Espresso Anglaise, Whipped Cream

Cheesecake

Flavor Of The Day

Warm Crisp

Oat Topping, Seasonal Fruit, Vanilla Gelato



Prix Fixe Dinner Option Five
Not all ingredients are listed, please inform your
server of any dietary needs