

VERITAS

WINE & BISTRO

WE STRIVE TO OFFER ONLY THE FRESHEST AND HIGHEST QUALITY PRODUCTS AND INGREDIENTS FROM ARTISAN PRODUCERS TO PROMOTE A HEALTHY LIFE STYLE AND WELL-BEING AMONGST OUR GUESTS.

PRIX FIXE : 4 COURSE DINNER

COLLECTION OF PRE-DETERMINED DISHES PRESENTED BY OUR CHEF AS A FOUR COURSE MEAL 55

STARTER COURSE

SOUP DU JOUR DAILY SELECTION OF SOUP

HOUSE SALAD CUCUMBER / HEART OF PALM / TOMATO / AVOCADO / ONION / BLEU CHEESE

FIRST COURSE

ASIAN CARPACCIO SEARED STEAK / GINGER / CHIVE / GARLIC / CITRUS SOY SAUCE / TRUFFLE CHILI OIL
CALAMARI TENDER CALAMARI / JAPANESE PANKO CRUST / CHEF TAI'S SWEET AND SPICY SAUCE

SECOND COURSE

BROILED MISO SEABASS HAWAIIAN SEA BASS / SAUTÉED VEGETABLE / ZESTY MISO SAUCE
PRIME TENDERLOIN 6 OZ USDA PRIME CERTIFIED NATURAL BLACK ANGUS / HOUSE RUB / TRUFFLE BUTTER
GULF COAST CRAB CAKE ZESTY CORN SALAD / BASIL OIL / FIRE ROASTED PEPPER & CARROT SAUCE

DESSERT COURSE

DESSERT ENSEMBLE ASSORTMENT OF DESSERTS CHOSEN BY OUR CHEF

SOUP AND SALAD

SOUP DU JOUR DAILY SELECTION OF SOUP 7

HOUSE SALAD CUCUMBER / HEART OF PALM / TOMATO / AVOCADO / ONION / BLEU / HOUSE DRESSING ✕ 8

CAESAR SALAD GRILLED ROMAINE / PICKLED ONION / GARLIC CROUTON / BACON CRUMBLE / PARMESAN ✕ 8

STRAWBERRY SALAD SPRING MIX / CANDIED WALNUT / BLEU CHEESE / STRAWBERRY VINAIGRETTE ✕ 8

SILVER LINING ICEBERG LETTUCE / AVOCADO / SESAME / NÚC MĂM VINAIGRETTE ✕ 8

***ADD GRILLED STEAK OR SHRIMP FOR \$10**

STARTER

SASHIMI ONE SELECTION FROM OUR DAILY OFFERING OF PREMIUM SASHIMI GRADE FISH ✕ † 10

SUSHI ROLL ASK ABOUT SUSHI ROLL OPTIONS SUCH AS OUR FAMOUS **SPICY TUNA** OR **ANGUS STEAK** ✕ † 15

TUNA TARTARE CHEF TAI'S FAMOUS SPICY TUNA TARTARE / YUCCA CHIPS ✕ † 15

ASIAN CARPACCIO SEARED STEAK / GINGER / CHIVE / GARLIC / CITRUS SOYU / TRUFFLE CHILI OIL ✕ † 15

CALAMARI TENDER FRIED CALAMARI / JAPANESE PANKO CRUST / CHEF TAI'S SWEET & SPICY SAUCE 12

"CRISPY" SIGNATURE ROLL SOFT SHELL CRAB / SCALLOP / SHRIMP / SHIITAKE / WASABI MAYO / REMOULADE 12

SHRIMP CORN DOG LIGHTLY TEMPURA BATTERED SHRIMPS / MUSTARD DIPPING SAUCE ✕ 12

ARTISAN CHEESE OUR CURRENT SELECTION OF BOUTIQUE CHEESE MKT

✕ DENOTES ITEMS THAT CAN BE PREPARED GLUTEN-FREE.
PLEASE PROVIDE ADVANCED NOTICE TO YOUR SERVER AT THE TIME OF ORDERING.

OMAKASE : CHEF'S TASTING MENU

"OMAKASE" EXPRESSES THE IDEA OF HAVING THE COURAGE TO PLACE YOUR DINING EXPERIENCE IN THE HANDS OF OUR CHEFS.

OMAKASE SIX WAYS

75

OMAKASE SIX WAYS WITH WINE PAIRING

120

SERVER WILL INQUIRE AS TO FOOD ALLERGIES AND DIETARY RESTRICTIONS.
NO SPLIT ON OMAKASE TASTING MENU, PLEASE.

WE KINDLY REQUEST THE PARTICIPATION OF THE ENTIRE TABLE FOR THE TASTING MENU.

**MAY NOT BE AVAILABLE AFTER 8:30PM*

COMPOSED MAIN COURSE

BROILED MISO SEA BASS HAWAIIAN SEA BASS / SAUTÉED VEGETABLE/ ZESTY MISO SAUCE	28
SIMPLY GRILLED FISH DAILY SELECTION OF FISH / WHIPPED POTATO / VEGETABLE / TRUFFLE OIL	24
GULF COAST CRAB CAKE ZESTY CORN SALAD / BASIL OIL / FIRE ROASTED PEPPER & CARROT SAUCE	26
PORK TENDERLOIN POMME A CRU / CRISPY SHIITAKE MUSHROOM / SHALLOT / CHIVE / BALSAMIC GLAZE	20

***PLEASE REFER TO THE NIGHTLY FEATURES FOR CHEF TAI'S OFFERING BASED ON TODAY'S MARKET**

STEAKS

CHOOSE ONE OF FOUR METHODS OF PREPARATION LISTED BELOW:

SPICE RUB: WHIPPED POTATO, GRILLED ASPARAGUS, SWEET CHILE SAUCE & CHIMICHURI

ESPRESSO RUB: ROASTED GARLIC, WHIPPED POTATO, ASPARAGUS, SMOKED SALT, & GOAT CHEESE ✕

BLEU CHEESE CRUST: SALT & PEPPER, WHIPPED POTATO, ASPARAGUS, BALSAMIC RED WINE GLAZE

HOUSE RUB: WHIPPED POTATO, GRILLED VEGETABLE, TRUFFLE BUTTER, BALSAMIC SYRUP ✕

PRIME FILET MIGNON	6 OZ	28
BLACK ANGUS RIB EYE	12 OZ	28

SIDES

ALL SIDES ARE \$7

TRUFFLE FRENCH FRIES ✕	TRUFFLE SWEET POTATO FRIES ✕
SHIITAKE BLACK JEWEL RISOTTO ✕	TRUFFLE MAC & CHEESE
GRILLED VEGETABLES ✕	BRUSSELS SPROUT ✕

Executive Chef Tai Lee

Chef de Cuisine Arturo Duran

Sous Chefs Pedro Tumax&TimoTumax& Robert Tountas

Chef de Tournant Yoan Duran

JOIN US FOR LUNCH MONDAY – SATURDAY: 11 AM – 2 PM

BREAD & DIPPING OIL SERVED UPON REQUEST

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE / ENTRÉE SPLIT CHARGE OF \$6

†There is a risk associated with consuming raw or uncooked fish, shellfish, or any raw protein.

If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw seafood and should only eat seafood that is fully cooked.

If unsure of your risk, please consult a physician.