

Pop Up Dinner

SATURDAY APRIL 26 | 5P - 8P

THE GRILLE @ The Chateau

SALADS

Sunset Salad \$19

Greens & Grains \$16

Our Cesar Salad \$17

START

Fritto Misto \$17

Carrot Ginger \$11
Coconut Bisque

Pan Seared Scallops \$21

Grilled Beef Souvlaki \$18

MAIN

Oven Roasted Alaskan Halibut \$34

torpedo onion and fava bean couscous,
Calabrian chile oil, roasted tomato, pea
shoots, red pepper coulis, salmoriglio

Grilled Elk Striploin \$38

Charred spring onions, Nueske bacon lardon,
fingerling potato hash, cherry tomato,
blackberry cabernet jus

Mary's Organic Roast Chicken \$28

Lemon herb brine, maple sweet potato mash,
tri color carrots, bourbon pan jus

Marinated Tempeh and Vegetable \$26

Roasted tempeh and fresh vegetables over
torpedo onion and fava bean couscous
with cherry tomatoes, summer basil pesto,
red pepper coulis

DESSERT \$16

6 Layer Chocolate Decadence Cake

Lemon Tiramisu



Incline Village Crystal Bay
RESTAURANT WEEK

955 FAIRWAY BLVD | INCLINE VILLAGE