



# Four Brothers

SOUTHERN PROVISIONS

## THREE COURSE DINNER

### APPETIZER

#### HAMACHI CRUDO TIRADITO

LECHE DE TIGRE | CANCHAS | AJI AMARILLO | RADISHES

### MAIN COURSE

#### DUO OF FILET & SEARED SCALLOPS

6 OZ BEEF FILET | SEARED SCALLOPS | PARSNIP PUREE  
BABY BOCK CHOI | GINGER BEURRE BLANC | AU JUS

### DESSERT

#### DARK CHOCOLATE MOUSSE CAKE

CHAMPAGNE MERINGUE | STRAWBERRY GELATO  
CAMPARI FLUID GEL

**\$ 85**

### COCKTAIL

#### COCO-NUTS ABOUT YOU

MALIBU COCONUT RUM | COINTREAU | LIME

**\$ 14**

CONSUMING RAW OR UNDERCOOKED MEATS/ POULTRY/ SEAFOOD/  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE  
ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGY.

EXECUTIVE CHEF ANDRES FARIAS