



## PRIX FIXE MENU

September 16–22, 2011

*Dine with us before or after the show.*

DINNER FOR TWO \$185

*Complimentary valet.*

### *Preview—choose one*

#### Dry Aged Sirloin Carpaccio

*thin shaved sirloin served on Himalayan salt with Manchego cheese and lemon olive oil*

#### Jumbo Shrimp Cocktail

### *Coming Attraction—choose two*

#### Baby Heirloom Tomatoes and Bufala Mozzarella Salad

#### Wedge Salad

*with bleu cheese and bacon lardons*

#### Wollensky's Famous Split Pea Soup

*with croutons*

### *Feature Presentation—choose two*

#### Dry-Aged Rib Eye

*with a port wine and morrell mushroom sauce*

#### Filet Mignon

*with lobster and asparagus gratin*

#### Crispy Halibut

*over crushed Yukon gold potatoes, colossal lump crab, tomato and fennel essence*

#### Crispy Organic Chicken

*roasted breast, leg-thigh confit, natural jus*

### *Supporting Role—choose one*

#### Whipped Potatoes

#### Creamed Spinach

### *Credits*

Platter of Chocolate Truffles,  
Fresh Berries and Miniature Cookies

*Proudly featuring*

**SKYY**  
VODKA

**Smith & Wollensky™**

YOU'VE ARRIVED.™

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