



Your Restaurant

*A sample three-course prix fixe menu with supplements
and a pairing. Type your own courses and prices over it.*

Prix Fixe · Your Town, US

PRIX FIXE



SCAN TO VIEW THE LIVE MENU

Your Town, US

Sample menu from Gaslamp. Dishes and prices are examples.

I

Prix Fixe

ONE FROM EACH COURSE

Prix Fixe, per guest

65

A first course, a main, and dessert. Course prices below are à la carte

Wine pairing, per guest

40

Three pours, one for each course

Add a cheese course V

14

Between the main and dessert

II

First

CHOOSE ONE

Chilled Pea Soup V GF

14

Mint, crème fraîche, pea tendrils

Beef Carpaccio GF

18

Arugula, capers, shaved Parmesan

Burrata V GF

17

Charred stone fruit, basil, aged balsamic

III

Main

CHOOSE ONE

Pan-Roasted Chicken GF

34

Crispy potatoes, jus, lemon

Salmon GF

36

Beluga lentils, beurre rouge, fennel

Hanger Steak 38

Frites, green peppercorn sauce

Spring Risotto V GF 30

Asparagus, lemon, Parmesan

IV Supplements

ADDED PER PLATE

Dry-Aged Strip in place of the hanger GF 22

Twelve ounces, bone marrow butter

Seared Foie Gras GF 20

On any main

Shaved Truffle V GF 25

On the risotto or the chicken

V Dessert

CHOOSE ONE

Chocolate Pot de Crème V GF 12

Whipped cream, cocoa nib

Lemon Tart V 12

Torched meringue

Sorbet Trio VG GF 10

Seasonal fruit