

# FLOWERS SARATOGA

## WINTER MENU

### SHARED

TUNA WONTON TACOS 26\*  
bluefin tuna, sriracha aioli, chili garlic,  
shallots, avocado wasabi aioli, seaweed salad,  
sriracha peas with a touch of heat

SALMON NIGIRI BITES 26\*  
Atlantic salmon, cream cheese,  
avocado wasabi aioli, seaweed, lemon,  
ponzu sauce

WAGYU CARPACCIO (G) 28\*  
mishima wagyu, parmigiano reggiano,  
capers, dijon vinaigrette,  
micro basil, arugula, citrus

PRAWN CIGARS 30  
brick dough, wasabi aioli,  
mango gel, red tobiko, shiso leaf

PRIME FILET STEAK BITES 24  
osaka marinated prime filet, pickled mushrooms,  
fresno chilis, cilantro, sprouts, sesame seeds

FLOWERS WAGYU MINI SLIDER TRIO 30  
mishima reserve wagyu beef, brioche bun,  
espresso truffle aioli, tomato jam, micro arugula

TOMATO STUFFED BURRATA (V,N) 24  
walnut pesto, basil oil, balsamic, crispy crostini

CRISPY RICE SHRIMP 30  
crispy rice topped with a creamy avocado  
edamame crush, ponzu marinated shrimp,  
finished with a touch of kizami wasabi and crispy  
fried leeks offering a gentle heat that lingers

### SALADS

ADD CHICKEN -15 SALMON -18 STEAK -35

HUMBOLDT ORCHARD (N,V,G) 22  
baby kale & frisee, sliced bosc pear,  
diced green grapes, red endive, caramelized  
walnuts, humboldt fog blue cheese,  
pear cider/walnut vinaigrette

CAESAR THE GREAT (N) 20  
ADD ANCHOVIES -5  
baby gem lettuce, roasted campari tomatoes,  
shaved parmesan, crostini, caesar dressing

BEEF CARPACCIO (N,V,G) 20  
red & gold beets, arugula, candied walnuts,  
boursin cheese, champagne vinaigrette,  
balsamic drizzle

BUTTER LETTUCE (V) 18  
toasted pumpkin seeds, shaved radish,  
parmesan, shattered crostini,  
roasted garlic & balsamic vinaigrette

### ENTREE

JUMBO LOBSTER TAIL RISOTTO (G) 75  
15 oz lobster tail brushed with herbs,  
saffron risotto, roasted broccolini

BLACKENED SALMON (G) 36  
roasted herb potatoes, sauteed spinach,  
lemon beurre blanc with tobiko, micro shiso

MISOYAKI COD 42  
black forbidden rice, carrots, celery,  
sauteed red & yellow bell peppers  
garlic, shallots

HERB CRUSTED LAMB CHOPS (G) 48  
lamb chops paired with potato wedges and veggie  
ratatouille, finished with a red wine demi-glaze

MARY'S AIRLINE CHICKEN (G) 34  
8 oz roasted chicken, garlic mashed potatoes,  
roasted broccolini, marsala glaze

14 oz GRILLED PORK CHOP 48  
sous vide and grilled vande rose pork chop,  
garlic pomme puree, grilled asparagus,  
blueberry cabernet demi-glaze

SEARED DUCK BREAST (G) 42  
herbed risotto, cherry cabernet demi-glaze,  
arugula, meyer lemon vinaigrette

8 oz PRIME FILET (G) 50  
au-gratin yukon potato with garlic cream,  
bacon wrapped asparagus, cabernet demi-glaze

SURF & TURF SKIRT STEAK (G) 48  
grilled Skirt Steak topped with chimichurri  
sauce, paired with mashed potatoes and 2 jumbo prawns  
finished with romesco sauce

BLACK KALE GNOCCHI (V,N) 32  
romesco sauce, feta, basil oil

ADD CHICKEN -15, SALMON -18 STEAK- 35

### SIDES - 12

roasted brussels & bacon  
herbed risotto  
sauteed mushrooms  
roasted broccolini  
truffle parmesan fries

(V) VEGETARIAN (N) CONTAINS NUTS  
(\* ) RAW (G) GLUTEN FREE

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

