



FORBIDDEN

RESTAURANT | BAR | LOUNGE

Welcome to Forbidden. We've opened the "Doors" to a mecca of tapas, so sip from our forbidden fruits and enjoy the ride!

- Chef Scotty

SINGLE TO MINGLE

Sun-Dried Tomato-Toro Roll

Sushi grade Ahi Tuna, Chimayo Chile Coulis, Sweet Basil, Caramelized Vidalia Onion, Wild Rocket

Kashmiri Baklava

Cardamom-Yogurt marinated Free Range Chicken, Crispy Phyllo, Saffron Honey, Pistachio Dust

Wicked Falafel

Indonesian spiced Garbanzo Fritter, Roasted Tahini-Soy Dressing, Sexy Persian Cucumber Salsina

Mr. Miyagi

Earl Grey Tea Escolar, Forbidden Black Rice, Pea Shoot Bouquet, Pickled Honeydew-Wasabi Sorbet

Petal for Your Thoughts

Butter Lettuce Cup of Rock Shrimp, Thai Spiced Cashew, Chile, Vietnamese Herb Orgy, Kefir Lime

The Redeye

Kosher Lollipop Lamb Chop, Kona Coffee-Cocoa Rub, Pomegranate Molasses, Sweetcorn Spoonbread

Indio Empanada

Curried Purple Peruvian Blue Potato, Tamarind, Crispy Phyllo, Minted Raita, Mango Pickles

Sol Shooter

Passionfruit Shrimp Ceviche with Mango, Thai Basil, Cilantro, Scallion, Grilled Pineapple Sorbet

Won-Tonco

Garam Masala Free Range Chicken Smoked Almond, Green Apple-Fennel Slaw, Pickled Red Onion
Szechuan Peppered Duck Confit Curried Stone fruit Chutney, Scallion, Lemon Basil, Black Caraway
Aguacate 'n Ahi Tartare Ponzu, Cilantro, Red Bell Pepper, Fresno Chile, Key Lime Crème Fraiche

Osso Bucco Eggroll

Star Anise slow-simmered Beef, Roasted Black Mission Fig, Fennel, Apricot-Saffron Jam



MORE SUBSTANCE

Fromage-e-Fruit

Seasonal "Farmers Market" Fruits, Organic Tangerine-Saffron Marmalade, Artisanal crafted Cheeses, Artichoke n'Oil cured Olive Tapenade, Crostini Shields

Forbidden

Chef Scotty's signature Hummiso, Smoked Baba Ghanoush, Tzatziki, Kale wrapped Dolma, Fired Wheat Pita, Harissa Dates, Minted Artichoke, Persian Pickle

Menage-a-Mac

Mac-n-Cheese of Gorgonzola n' Pepperoni & White Truffled Wisconsin White Trash

By the Spoonful

Heirloom Tomato-Fennel, Creole Bayou Gumbo - or - Coconut Sweet Potato Soup

FIELDS OF GREENS

Caribe Ensalata Napa, Mango Mint, Cilantro, Red Bell Peppers, Candied Ginger-Lime Vinaigrette
Wild Rocket Salad Drake Family Farms Chèvre Cayenne Candied Pecans, Blackberry-Sage Dressing
Beefcake Heirloom Tomato, Organic Mixed Greens Basil, Forked Avocado, Lemon-Cumin Vinaigrette

FLAMING & FIERCE PIZZAS

Mario Bros Sun-dried Tomato Basil Chiffonade, Tomato Fennel Sauce, Burrata
Lady Lox Coho Cured Salmon Capers, Dill Creme Fraiche, Red Onion
Calebs Love Spicy Buffalo Chicken Peppered Maytag Blue, Pickled Celery

SWEETS TO SHARE

Hucklebread Chef Scotty's Signature Bread Pudding, Dancing Huckleberries and Drunken Caramel
Chocolate Ecstasy Dark Chocolate Parfait, Black Peppercorn Chantilly Crème, Zinfandel Framboise
Crème Bouquet Cardamom-Kefir Lime, Keys Creek Lavender-Rosehip, Vanilla Bean Boulangerie
Too Wang Foo Candied Ginger-Poached Pear Fritter, Chinese Five-Spiced Plum Luck, Toasted Almond
Up n' Smoke Salted Butterscotch Pudding Crème Puff, Bourbon Backlash, Smoked Almond Gravel