

THREE COURSE MENU • 45 •

4:30PM-6PM

CHAPTER I (KINDLY SELECT ONE)

- ^GARTICHOKE BISQUE
CITRUS CREAM/MICRO CELERY/CHILE OIL
- ^VWINE POACHED PEAR SALAD
ARUGULA/WHIPPED FETA CHEESE/ALMONDS
- ^VROASTED GOLDEN & RED BEET SALAD
GOAT CHEESE/ARTISAN LETTUCES
PECAN DUST/HONEY-OAT VINAIGRETTE



CHAPTER II (KINDLY SELECT ONE)

- ^GBLACKENED SALMON
RATATOUILLE OF SQUASH/POTATO NEST
BRUSSELS SPROUTS/CITRUS-CAPER CREAM
- ^GPETITE FILET OF BEEF
ASPARAGUS/MUSHROOM RISOTTO
TOBACCO ONION RINGS/PEPPERCORN SAUCE
- ^GSOUS VIDE CHICKEN ROULADE
BROCCOLINI/OVEN TOMATO/WILD RICE PILAF
ONION JAM



INDEX (KINDLY SELECT ONE)

- CHOCOLATE TORTE BREAD PUDDING
MACERATED BERRIES/RED VELVET TUILE
ORANGE-VANILLA ICE CREAM
- PEANUT BUTTER GOOEY CAKE
BERRY COMPOTE/BANANA GELATO
ROASTED GA PEANUTS



^V DENOTES A VEGETARIAN OPTION
^G DENOTES A GLUTEN FREE OPTION