

THREE COURSE MENU • 45 •

4:30PM-6PM

CHAPTER I (KINDLY SELECT ONE)

- ^VPASTA E FAGIOLI
GRILLED FOCCACIA/ASIAGO CHEESE
- ^VCAPRESE SALAD
BURRATA/BASIL PESTO
ARUGULA/PICKLED ONIONS
WHITE BALSAMIC VINAIGRETTE
- ^VCONTEMPORARY CAESAR SALAD
ASIAGO CRISP/ROMAINE/CROUTONS
PINK PEPPERCORN DRESSING



CHAPTER II (KINDLY SELECT ONE)

- ^{*G}BLACKENED SALMON
RATATOUILLE OF SQUASH/POTATO NEST
BRUSSELS SPROUTS/CITRUS-CAPER CREAM
- ^{*G}PETITE FILET OF BEEF
CREAMED SPINACH
TRUFFLE WHIPPED POTATOES
SAUCE AU POIVRE
- ^{*G}HERB ROASTED PORK TENDERLOIN
HEIRLOOM CARROTS
TOASTED BARELY RISOTTO
SESAME SCALLION PURÉE



INDEX (KINDLY SELECT ONE)

- STUDY OF STRAWBERRY
{ ~ RIBBON ~ MACERATED ~ }
{ ~ GELÉE ~ SORBET ~ }
- * CHOCOLATE STOUT CAKE
IRISH COFFEE ICE CREAM/WHISKEY CARAMEL
SHORTBREAD COOKIE



^{"V"} DENOTES A VEGETARIAN OPTION
^{"G"} DENOTES A GLUTEN FREE OPTION