

THREE COURSE MENU • 50•

4:30PM - 6:00PM

CHAPTER I (KINDLY SELECT ONE)

- ^V ROASTED BEET SALAD
GOAT CHEESE FRITTER/LEMON-TRUFFLE
VINAIGRETTE/BABY KALE/ALMONDS
BEET ROOT TUILE
- ^G BUTTERNUT SQUASH BISQUE
TOASTED SEEDS/CINNAMON CREAM/HERB OIL
- ^G FALL HARVEST SALAD
SOUS VIDE APPLE/ACORN SQUASH/WALNUTS
LIL' MOO CHEESE/BACON VINAIGRETTE

CHAPTER II (KINDLY SELECT ONE)

- ^G TOGARASHI SPICED SALMON
BABY BOK CHOY/BLISTERED TOMATOES
SESAME RISOTTO/KABAYAKI
- ^G TURN TIME FARMS TURKEY ROULADE
WHITE BEAN RAGOUT/ASPARAGUS
FOREST MUSHROOMS
WINE & CHERRY REDUCTION
- ^{*} BRAISED SHORT RIB OF BEEF
TRUFFLED POTATOES/SAUTÉED KALE
ONION STRAWS/MUSTARD DEMI-GLACE

INDEX (KINDLY SELECT ONE)

- ^G CHOCOLATE TORTE
MACERATED BERRIES/HAZELNUT
CHOCOLATE MOUSSE
- KEY LIME PIE
MACERATED BERRIES/MERINGUE SHARDS
LIME GÉLEE



^v DENOTES A VEGETARIAN OPTION

^G DENOTES A GLUTEN FREE OPTION

^{*} ^{*} THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.