

THREE COURSE MENU • 50•

4:30-6:00PM

CHAPTER I (KINDLY SELECT ONE)

- ^VANTIPASTI SALAD
HEIRLOOM TOMATOES/MOZZARELLA
BASIL TUILE/MARINATED ARTICHOKE
BALSAMIC VINAIGRETTE/OLIVE TAPENADE
- NEW ENGLAND CLAM CHOWDER
SOURDOUGH CROSTINI/CELERY HEARTS
HERB OIL
- ^VFRIED GREEN TOMATO SALAD
PICKLED ONIONS & OKRA
ARTISANAL GREENS/BUTTERMILK DRESSINGS
(OPTIONAL CRAB CAKE SUPPLEMENT • 15 •)

CHAPTER II (KINDLY SELECT ONE)

- ^{*G}PAN SEARED SALMON
LOCAL SQUASH RATATOUILLE
POTATO NEST/BRAISED GREENS
SAUCE CHORON
- ^{*G}PETITE FILET OF BEEF
TRUFFLE WHIPPED POTATOES
BROCCOLINI/CRISPY PARSNIPS
RED WINE DEMI
- ^{*}MEDITERRANEAN CHICKEN PASTA
RED PEPPER TAGLIATELLE PASTA/SPINACH
FOREST MUSHROOMS/BASIL CREAM/ASIAGO

INDEX (KINDLY SELECT ONE)

- "THE BLACK FOREST"
DARK CHOCOLATE CAKE
SPIKED CHERRIES/TONKA BEAN CREAM
- BANANA BREAD PUDDING
BACON-BOURBON SAUCE
ROASTED CHESTNUTS
PEANUT BUTTER MOUSSE



"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.