

# THREE COURSE MENU • 50•

4:30-6:00PM

## CHAPTER I (KINDLY SELECT ONE)

<sup>G V</sup>RADICCHIO MANGO SALAD  
MIXED GREENS/AVOCADO  
BLUE CHEESE/PISTACHIO LACE  
HONEY MUSTARD VINAIGRETTE  
NEW ENGLAND CLAM CHOWDER  
SOURDOUGH CROSTINI/CELER Y HEARTS  
HERB OIL  
<sup>V</sup>FRIED GREEN TOMATO SALAD  
PICKLED ONIONS & OKRA  
ARTISANAL GREENS/BUTTERMILK DRESSINGS  
(OPTIONAL CRAB CAKE SUPPLEMENT • 15 •)

## CHAPTER II (KINDLY SELECT ONE)

<sup>\*G</sup>PAN SEARED SALMON  
LOCAL SQUASH RATATOUILLE  
POTATO NEST/BRAISED GREENS  
SAUCE CHORON  
<sup>\*G</sup>PETITE FILET OF BEEF  
TRUFFLE WHIPPED POTATOES  
FRENCH BEANS/CRISPY PARSNIPS  
RED WINE DEMI  
MEDITERRANEAN CHICKEN PASTA  
RED PEPPER TAGLIATELLE PASTA/SPINACH  
FOREST MUSHROOMS/BASIL CREAM/ASIAGO

## INDEX (KINDLY SELECT ONE)

CARROT CAKE  
CREAM CHEESE MOUSSE/CRISPY CARROTS  
BLUEBERRY-PORT SABAYON  
ORANGE DREAMSICLE CRÈME BRÛLÉE  
ORANGE TEA GEL/CITRUS TUILE/CHANTILLY CREAM



<sup>V</sup> DENOTES A VEGETARIAN OPTION

<sup>G</sup> DENOTES A GLUTEN FREE OPTION

<sup>\*\*</sup> 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.