

3 Course Chef's Tasting Menu

\$52

Fresh Baked Corn Muffins

Starter

Choice Of

BRAISED HAM HOCK & SPLIT PEA SOUP

Herbed Sour Cream, Root Vegetables, Sourdough Croutons

or

FUYU PERSIMMON & CRIMSON PEAR SALAD

Field Lettuce, St. Angel Cheese, Honey Glazed Walnuts, Pear Vinaigrette

or

CHILLED SOBA NOODLE & SHRIMP SALAD

Mint, Cilantro, Cucumber, Ginger Vinaigrette, Toasted Peanuts

or

BEET, AVOCADO, & BACON SALAD

Olive Oil Roasted Tomatoes, Romaine Lettuce, Roquefort Dressing, Rye Croutons

Entrée

Choice Of

BARBECUED DOUBLE CHICKEN BREAST & FALL BEANS CHILI

Mesquite Grilled, Braised Kale, Butternut Squash

or

WOOD GRILLED VEGETABLE SKEWER & MUSHROOM DUMPLINGS

Citrus-Chili Dipping Sauce, Sweet Potatoes, Chimichurri

or

ROASTED SCOTTISH SALMON & RED THAI CURRY

Basmati Rice, Mango Salsa, Blue Lake Bean Stir fry

or

SHORT RIB BOLOGNESE & HERBED POTATO GNOCCHI

Bellweather Farms Ricotta, Garlic-Spinach Sauté

Dessert

Choice Of

APPLE-PECAN STICKY BUN

Cream Cheese Mousse, Caramel

or

VALRHONA DARK CHOCOLATE PUDDING

Snickerdoodle, Milk Chocolate Crunch, Marshmallow