

3 Course Chef's Tasting Menu
\$54
Fresh Baked Corn Muffins

Starter

Choice Of

CHICKEN POZOLE VERDE

Hominy, Pepper Jack Cheese, Lime Crème Fraîche, Spiced Corn Crisps

or

BABY BEET, AVOCADO, & GRAPEFRUIT SALAD

Shaved Fennel, Wild Arugula, Whipped Goat Cheese, Toasted Pistachios

or

APPLEWOOD SMOKED SALMON & ASPARAGUS SALAD

Frisée, Boiled Egg, Caper Berries, Bagel Crisps, Creamy Dill Dressing

or

BLUE CHEESE SOUFFLE & BERRY SALAD

Petite Field Lettuce, Citrus-Blueberry Compote

Entrée

Choice Of

VEAL SCHNITZEL & UP EGG

Garlic Whipped Potatoes, Spinach Sauté, Roasted Tomatoes, Hollandaise

or

THREE CHEESE RAVIOLI & BRAISED ARTICHOKE

English Peas, Tomato-Fennel Ragout, Basil Pesto

or

ROASTED ICELANDIC COD & PINK SHRIMP

Bok Choy-Pepper Sauté, Baby Potatoes, Shellfish-Curry Broth

or

GRILLED BEEF TENDERLOIN & CHEDDAR POTATO GRATIN

Broccolini, Forest Mushrooms, Red Wine Jus

**Steak Will be Served Medium Rare-Medium*

Dessert

Choice Of

VANILLA BEAN CHEESECAKE

Strawberry-Rhubarb Roast, Pistachio Crunch

or

S'MORES TART

Meringue, Smoked Chocolate Sauce, Cocoa Nibs