



FIRST COURSE

4 COURSES \$40

CHOICE OF:

HUMMUS TRIO

WHITE BEAN HUMMUS WITH LEMON & OLIVE OIL, BLACK BEAN HUMMUS, AND SMOKED RED BEET DIP
GRILLED NANN BREAD, CUCUMBERS, OLIVES, & PICKLED VEGGIES (V, VE *GF*)

FILET MIGNON CARPACCIO

SHAVED PARMESAN, CAPERS, ROASTED WILD MUSHROOMS, BROWN BUTTER TRUFFLE VINAIGRETTE WITH GRUYERE CROSTINI (GF*)

AHI POKE BOWL

YELLOWFIN AHI TUNA, AVOCADO, BOK CHOY, GRILLED PINEAPPLE, RED CABBAGE SLAW, OVER PURPLE SUSHI RICE WITH CITRUS PONZU (GF)

WILD MUSHROOM DIP

BLACK TRUFFLES, SUN DRIED TOMATOES, CRISPY SHALLOTS & HERB BUTTER SARCONES (V)

SALAD COURSE

WINTER SALAD

ARUGULA, SPINACH, PEAR, BEETS, RED ONION, BUTERNUT SQUASH, SPICED PEPITAS, HONEY GOAT CHEESE, POMEGRANATE VINAIGRETTE
(V, VE*, GF*)

MAIN COURSE

CHOICE OF:

STUFFED SHELLS

ROASTED VEGGIE MELANGE AND WHIPPED BRIE STUFFED PASTA, CAULIFLOWER PUREE, PARMESAN TUILLE, TOASTED PINE NUTS (V)

ARTIC CHAR

PAN ROASTED SERVED OVER LEMON PARMESAN RISOTTO, CRISPY BRUSSELS AND CREOLE BUTTER (GF)

SLOW BRAISED SHORT RIB

PEPPERCORN THYME DEMI, GERMAN STYLE CABBAGE, BROWN BUTTER MASH (GF*)

DESSERT

RICOTTA CANNOLI

WITH CHOCOLATE GANACHE (V)

FEATURED COCKTAIL

NO LIBS \$14
MONTELOBOS MEZCAL, LEMON, PEAR, JALEPENO, PROSECCO
SERVED UP

V-VEGETARIAN GF-GLUTEN FREE *-CAN BE MADE VE-VEGAN

