



DINE OUT 2020 \$45

TO START (SELECT ONE)

Endive (GF)

pear, gorgonzola, candied walnuts, champagne vinaigrette

Vichyssoise (Vegetarian)

63 degree egg

Crispy Pork Belly (GF)

madeira glaze, fennel pollen

MENU ENHANCEMENT OPTION: \$5 ADDITIONAL CHARGE

Pan Seared Scallops (GF)

cauliflower two ways, pickled fennel, squid ink cracker

MAIN (SELECT ONE)

Spaghetti alle Vongole

clams, white wine, garlic, butter, herb bread crumbs
(GF available)

Arctic Char (GF)

braised cabbage, beets, horseradish crème fresh

Braised Short Rib (GF)

parsnip puree, broccolini, crispy leeks

MENU ENHANCEMENT OPTION: \$5 ADDITIONAL CHARGE

Braised Lamb Shank (GF)

parsnip puree, broccolini, crispy leeks, lamb jus

SIDES TO SHARE (ADDITIONAL CHARGE)

Endive- charred, grilled, taleggio, aged balsamic (GF) 10

Kale & Chorizo-garlic, chilies, olive oil (GF) 10

Warm Potato Salad-bacon, corn, creamy dill (GF) 10

Beets-sherry vinegar, tarragon, chives, Happy Days got fetta (GF) 10

Whipped Potatoes-confit garlic (GF) 6

Smashed Fingerling Potatoes (GF) 6

TO FINISH (SELECT ONE)

Cheesecake

shortbread, spiced gel, cranberry compote,
candied orange zest

Chocolate Pot de Crème (GF)

Chocolate pearls, whipped cream