{FIRST COURSE}

Deviled Eggs

tomato jam, maple bacon

Mussels

chorizo, cannellini beans, fennel, grilled scallion, white wine broth

Burnt Cardamom Carrots

goat cheese, bacon, roasted onion, baby arugula

Roasted Beets

crispy shallot, sno pea shoot, pancetta, crushed almond, lemon poppy vinaigrette

{SECOND COURSE}

House Salad

mixed greens, french bean, grape tomato, pine nuts, shaved pecorino, roasted garlic & honey balsamic vinaigrette

Red Curry Chowder

clam, scallion

{THIRD COURSE}

Roasted Chicken

turnip greens, mushroom, garlic chips, pan jus, balsamic reduction

Crispy Skin Salmon

fennel & orange salad, heirloom red spinach, asparagus, grilled scallion, cashew, mustard vinaigrette

Grilled Shrimp

guajillo israeli couscous, snap peas, herb yogurt

Braised Pork Shoulder

beer & grain mustard braise, sweet potato pancake, kale

{FOURTH COURSE}

Key Lime Tart – Raspberry Sauce **Flourless Chocolate Cake** – Whipped Cream