

FIRST COURSE

Choice of Starter

SOUP OF THE DAY

Made Fresh Daily

FIELD GREENS *gf*

Tomato | Figs | Almonds | Manchego | Sherry Vinaigrette

BURRATA

Pistachio Romesco Verde | Roasted Tomatoes

THE ORIGINAL CHOPPED SALAD

Smoked Salmon | Couscous | Arugula | Pepitas | Asiago Cheese | Currants | Super Sweet Corn | Marinated Tomatoes | Buttermilk Herb Dressing

SECOND COURSE

Choice of Entrée

PAN SEARED SCALLOPS* *gf*

Sweet Corn Grits | Bacon Lardon | Sautéed Greens | Cola Gastrique

CHIMICHURRI CHICKEN *gf*

Spicy Potato Casserole | Smoked Chile Chimichurri

FAROE ISLANDS SALMON* *gf*

Smashed Potatoes | Brussels Sprouts | Beurre Blanc | Fried Capers

COFFEE RUBBED SHORT RIBS *gf*

Parsnip Purée | Seasonal Vegetable | Cherry BBQ Sauce

ROASTED MUSHROOMS & ACORN SQUASH *gf*

Beech, Maitake & King Trumpet | Hazelnut Vinaigrette |
Roasted Vegetables | Red Quinoa & Wild Rice

THIRD COURSE

WHISKEY BREAD PUDDING

Bourbon Praline Sauce, Whipped Cream

\$44 PER GUEST

AVAILABLE FOR DINE-IN ONLY STARTING AT 4PM

** Items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

gf - gluten free item (not a gluten free kitchen)