

# *Friday Date Night*

## *Amuse Bouche*

Carrot Ginger Soup  
maple crema gf

## *Small Plate*

### The House Salad

dried cranberries | red onion | smoked almonds  
baby greens | honey bee goat cheese  
house vinaigrette v

## *Intermezzo*

Chef's Signature Sorbet

## *Mains*

please select one of the following

### Petite Filet

roasted garlic whipped potatoes | pickled red cabbage  
red wine reduction | seasonal vegetables  
"gluten free upon request"

### Pan Roasted Mary's Chicken

black peppercorn sage cream sauce | grilled lemon  
micro arugula | king trumpet mushroom  
roasted garlic whipped potatoes gf

### Skuna Bay Salmon

creamed leeks | seasonal vegetables  
crispy lotus root | wild rice pilaf  
"gluten free upon request"

### Butternut Squash Ravioli

parmesan cheese sage cream sauce  
crispy butternut squash | pepitas v

## *Dessert*

### Seasonal Crème Brûlée

seasonal fruit gf v

49 per person

v: vegetarian gf: gluten free