

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”

Dan Roasted Mary's Chicken

wild mushroom marsala sauce | grilled lemon
micro arugula | 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

sage parmesan sauce
crispy sage | pumpkin seeds v

Dessert

Seasonal Crème Brûlée

seasonal fruit gf v

59 per person

v: vegetarian gf: gluten free