

# *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**

wild mushroom marsala sauce | grilled lemon

micro arugula | roasted garlic whipped potatoes gf

### **Salmon Fillet**

jicama napa cabbage slaw | spring onion soubise

basil risotto arancini | toasted pumpkin seeds

spiced heirloom tomato jam

### **Burrata Cheese Ravioli**

heirloom tomatoes | white corn

pancetta | basil v

## *Dessert*

Seasonal Crème Brûlée

seasonal fruit gf v

59 per person

v: vegetarian gf: gluten free