

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

herbed velouté pan sauce | wild mushrooms

pancetta lardons | seasonal vegetables

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