
\$60 THREE COURSE DINING MENU

SHARE

WOOD OVEN FLAT BREAD, topped with a feta-artichoke spread.

SALAD

choice of one

CARIBOU CAESAR flatbread croutons, pancetta, parmesan.

GEM LETTUCE SALAD green goddess dressing, radish, roasted chickpeas

MAIN COURSE

choice of one

STEAK FRITES 8oz flat iron certified angus beef®, grilled and carved. shoe string frites, roasted shallot-stout steak sauce, creamed spinach.

PORK SCHNITZEL heritage pork rib chop, herb crumb crust, pan fried. | Apple-sauerkraut brown butter spaetzle, honey mustard sauce.

CHICKEN PENNE pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme.

SALMON & CLAMS tea smoked fillet of salmon, little neck clams, velvety potato-leek chowder, herb croutons.

DESSERT

choice of one

MINI BUTTERSCOTCH BUDINO italian pudding, caramel, sea salt, whipped cream.

CHOCOLATE MOUSSE bittersweet dark chocolate, sweet cream, sponge toffee crunch.

OLIVE OIL CAKE marscapone cream, drunken cherries.