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**\$60 THREE COURSE DINING MENU**

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**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.

**POMEGRANATE SALMON** wood oven roasted, zaatar spice, pomegranate glaze, pomegranate cucumber salsa, carrot rice.

**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.