

Dine Out for the Cure

October 2015

Choice of Soup/Salad:

Celery Root Soup

house merguez sausage, pine nuts and young celery leaves

Citrus Beets

goat cheese, toasted rye, avocado, roasted fennel, baby kale

Baby Iceberg Wedge

sun burst tomatoes, Pederson's bacon, smoked blue cheese and petite herbs

"Toad in a Hole"

frisee, shaved asparagus, organic egg, bacon, truffle vinaigrette

Entrée:

Petite Filet and Maine Diver Scallop

roasted garlic, shallot potato cake, American caviar butter sauce

Choice of one side:

Starch

Mac 'n Cheese – Texas 1015 onions

Ivory Sweet Potato Puree – spiced pecans

Crispy Fried Potato – handpicked thyme

Potato Croquettes – truffle aioli

Vegetable

Grilled Asparagus – sauce gribiche

Creamed Spinach and Kale – sunny side egg

Bacon Wrapped Onions – blue cheese

Brussels Sprouts – lamb bacon and cider

Choice of One Dessert:

Butterscotch Pudding

dulce de leche, marcona almond crumble, salted caramel gelato

Chocolate and Hazelnut Tart

sweet and sour bananas with milk chocolate ice cream

Selection of Seasonal Sorbets

candied citrus

\$49 per person