

NORTH END AT 4580

PRIX-FIXE MENU

\$35/PERSON, OPTIONAL WINE PAIRING ADDITIONAL \$15

WEDNESDAY, APRIL 24, 2019

FIRST COURSE

(CHOICE OF)

DUNGENESS CRAB CAKE STUFFED WITH SESAME RICE, MUSHROOMS & RED BELL PEPPERS- LIGHTLY TEMPURA BATTERED & FRIED- SERVED WITH A KIMCHI AIOLI

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SHREDDED SPRING ASPARAGUS SALAD WITH CRUMBLIED GORGONZOLA CHEESE, MICROGREENS, ROASTED CHERRY TOMATOES & CANDIED BACON- TOSSED WITH A PRESERVED LEMON-BUTTERMILK DRESSING

SECOND COURSE

(CHOICE OF)

HOUSE MADE LASAGNA NOODLES LAYERED WITH SLOW ROASTED BISON BRISKET, RICOTTA & BUFFALO MOZZARELLA CHEESES, SAN MARZANO TOMATO SAUCE & DRIZZLED WITH BASIL OIL

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PAN SEARED SALMON WITH A CHIMICHURRI-GRANA PADANO CRUST-SERVED OVER A SAFFRON RICE, CHERRY TOMATOES, RED BELL PEPPERS, GREEN PEAS & OLIVE OIL

THIRD COURSE

(CHOICE OF)

RASPBERRY CHOCOLATE SHORTCAKE-TOPPED WITH MACERATED RASPBERRIES, CHOCOLATE SAUCE & TOASTED ALMONDS

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BUTTERSCOTCH PUDDING WITH AN ESPRESSO WHIPPED CREAM & WHITE CHOCOLATE SHAVINGS