

NORTH END AT 4580

PRIX-FIXE MENU

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

WEDNESDAY, MAY 15, 2019

FIRST COURSE

(CHOICE OF)

OYSTERS ROCKEFELLER ON THE HALF SHELL TOPPED WITH SAUTÉED SPINACH, SHALLOTS & GARLIC TOPPED WITH A GRANA PADANO CHEESE & PANKO BREAD CRUMBS & BAKED TO GOLDEN BROWN

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*BELUGA LENTIL SOUP WITH SMOKED ANDOUILLE SAUSAGE, ONION, CARROT & CELERY WITH A RICH DUCK BROTH

SECOND COURSE

(CHOICE OF)

PANKO CRUSTED CHICKEN BREAST STUFFED WITH SWISS CHEESE & PROSCIUTTO- SERVED WITH RED MASHED POTATOES, SAUTÉED BROCCOLINI & A LEMON-BÉCHAMEL SAUCE(GFO AVAILABLE)

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HOUSE SMOKED TROUT RAVIOLI WITH A VODKA TOMATO CREAM SAUCE, SAUTÉED HEIRLOOM CHERRY TOMATOES, WILD MUSHROOMS & GARNISHED WITH A GRANA PADANO CHEESE TUILE

THIRD COURSE

(CHOICE OF)

CARAMEL FONDUE WITH WHITE CHOCOLATE DRIZZLE SERVED WITH GREEN APPLES & SUGAR COOKIES

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*WHITE CHOCOLATE TRUFFLE ROLLED IN ALMONDS & SERVED WITH FRESH RASPBERRIES