

NORTH END AT 4580

PRIX-FIXE MENU

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

WEDNESDAY, MAY 22, 2019

FIRST COURSE

(CHOICE OF)

CHEESE FONDUE OF SWISS & GRUYERE WITH WHITE WINE & MUSHROOMS- SERVED WITH GRILLED CIABATTA & GREEN APPLES

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*CUBAN BLACK BEAN SOUP PURÉED & GARNISHED WITH CRISPY PROSCIUTTO & A SMOKED PAPRIKA OIL

SECOND COURSE

(CHOICE OF)

*SLOW RED WINE BRAISED BEEF OSSO BUCO SERVED WITH CREAMY POLENTA, RED WINE AU JUS & GRILLED ASPARAGUS

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*GRILLED LEMON MARINATED SALMON SERVED OVER AN HERBED RICE PILAF & TOPPED WITH A CAPER-HEIRLOOM TOMATO SALSA

THIRD COURSE

(CHOICE OF)

*FLOURLESS CHOCOLATE TORTE SERVED WITH WHITE FROSTING & CRUMBLD GLUTEN-FREE CHOCOLATE COOKIE

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KEY LIME PIE TOPPED WITH A LEMON ZEST WHIPPED CREAM