

NORTH END AT 4580

PRIX-FIXE MENU

\$35/PERSON, **OPTIONAL WINE PAIRING ADDITIONAL \$10**

WEDNESDAY, SEPTEMBER 11TH, 2019

FIRST COURSE

(CHOICE OF)

MEXICAN STREET CORN DIP

FIRE ROASTED FRESH CORN & RED BELL PEPPERS BAKED IN A CREAMY CHEESE SAUCE TO BUBBLY-TOPPED WITH FRESH CILANTRO, COTIJA CHEESE & LIME- SERVED WITH TORTILLA CHIPS

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GREENS & ASPARAGUS SALAD

MIXED BABY GREEN LETTUCES TOSSED IN A RASPBERRY-BALSAMIC VINAIGRETTE DRESSING-TOPPED WITH SHAVED WHITE ASPARAGUS, HEIRLOOM CHERRY TOMATOES & GRILLED CORN- WITH A SIDE OF PROSCIUTTO & BRIE CHEESE TOAST (GFO AVAILABLE)

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***ZUPPA DI MUSSELS**

PEI MUSSELS SAUTÉED IN A RICH TOMATO & CHIPOTLE SEAFOOD BROTH WITH FRESH CORN, LEEKS & FINGERLING POTATOES- WITH A TOUCH OF BUTTER & CILANTRO

*4OZ 2016 PJ VALCKENBERG (GER) PINOT BLANC OR
NV LOUIS GRENELLE (FRA) SPARKLING BRUT ROSÉ*

SECOND COURSE

(CHOICE OF)

***LAMB KOFTKA**

SEASONED GROUND LAMB GRILLED & SERVED OVER A BED OF MIXED BABY GREENS WITH PICKLED RED ONION, POMEGRANATE MOLASSES & OLIVE OIL- GARNISHED WITH CHOPPED FRESH MINT & PARSLEY

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***COLORADO STRIPED BASS**

CRISPY PAN SEARED COLORADO BASS SERVED OVER A CHERRY TOMATO & QUINOA PILAF- WITH A CAULIFLOWER-FENNEL PURÉE & TOPPED WITH A BASIL COMPOUND CULTURED BUTTER

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VEGETARIAN CHOPPED 'STEAK'

SEARED IMPOSSIBLE MEAT CHOPPED STEAK SERVED OVER SERRANO-CHEDDAR POLENTA, SAUTÉED CORN & BROCCOLINI WITH A BROWN MUSHROOM GRAVY & RED WINE PICKLED ONIONS

*4OZ 2016 VIETTI 'PERBACCO' (ITA) NEBBIOLO DOCG OR
2016 SEA-SUN VINEYARD (CA) CHARDONNAY*

THIRD COURSE

(CHOICE OF)

*FLOURLESS CHOCOLATE TORTE SERVED WITH PISTACHIO BRITTLE, CARAMEL SAUCE & CANDIED ORANGES

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*BAKED FRESH RASPBERRY FLAN DRIZZLED WITH CHOCOLATE SAUCE & POWDERED SUGAR

2OZ 2012 SICHEL (FRA) LATE HARVEST SEMILLON OR 2OZ BULLER VICTORIA (AUS) TAWNY PORT

\$35/person, gratuity & tax not included

*Denotes Gluten-Free

Menu Prepared by Chef Zachary Adleman