

# NORTH END AT 4580

## PRIX-FIXE MENU

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

**WEDNESDAY, SEPTEMBER 18TH, 2019**

### FIRST COURSE

*(CHOICE OF)*

PEI MUSSELS SAUTÉED IN A TART GREEN APPLE & WHITE WINE BROTH WITH BACON, ONION & CELERY- SERVED WITH GRILLED CIABATTA *(GFO AVAILABLE)*

HEIRLOOM TOMATOES TOSSED WITH RED ONION, CONFIT GARLIC, OLIVE OIL & BALSAMIC VINEGAR- SPRINKLED WITH GORGONZOLA BLUE CHEESE, MICROGREENS & RYE CROUTONS *(GFO AVAILABLE)*

4OZ 2018 CHATEAU PUECH-HAUT (FRA) ROSÉ OF GRENACHE/CINSAULT OR 2018 TERREDORA DIPAOLO (ITA) FALANGHINA

### SECOND COURSE

*(CHOICE OF)*

\*SLOW ROASTED PORK BELLY SEARED & SERVED WITH A BROWN RICE PILAF & SAUTÉED BROCCOLINI-TOPPED WITH A SLOW BRAISED BOURBON-ONION SAUCE

PAN SEARED DIVER SCALLOPS OVER A WILD MUSHROOM & TRUFFLE ORZO PASTA WITH SAUTÉED CARROTS, LEEKS & WHITE ASPARAGUS

4OZ 2014 JIGAR (CA) PINOT NOIR OR 2015 RAMEY VINEYARD (CA) CHARDONNAY

### THIRD COURSE

*(CHOICE OF)*

FRESH PISTACHIO PIE WITH WHIPPED CREAM & MARASCHINO CHERRIES

\*FLOURLESS CHOCOLATE TORTE SERVED WITH AN ESPRESSO WHIPPED CREAM & CARAMEL SAUCE

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

\$35/person, gratuity & tax not included

Menu Prepared by Chef Zachary Adleman