

NORTH END AT 4580

PRIX-FIXE MENU

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

WEDNESDAY, SEPTEMBER 25TH, 2019

FIRST COURSE

(CHOICE OF)

FRENCH ONION SOUP SERVED WITH A SIDE OF TOASTED CIABATTA
TOPPED WITH BACON-BOURBON JAM & MELTED GRUYERE

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*GREEK MIXED BABY GREEN SALAD WITH OREGANO & RED WINE
VINAIGRETTE, OLIVES, PICKLED RED ONIONS, PEPPERONCINI & COTIJA
CHEESE

4OZ 2018 CLEBOURG (FRA) PINOT GRIS OR
2017 HECHT & BANNIER (FRA) ROSÉ OF GRENACHE/CINSAULT

SECOND COURSE

(CHOICE OF)

*GRILLED PORK CHOP WITH BOURBON BRAISED APPLES & SERVED OVER
WHITE CHEDDAR MASHED POTATOES & GRILLED BROCCOLINI

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PAN SEARED SALMON & HOUSE MADE HERB GNOCCHI TOSSED IN A
LEMON BROWN BUTTER SAUCE, SHERRY SAUTÉED TOMATOES & WHITE
ASPARAGUS

4OZ 2015 LA SPINETTA (ITA) 'CA DI PIAN' BARBERA D'ASTI OR
2017 CHATEAU SAINT EULALIE (FRA) GRENACHE/SYRAH

THIRD COURSE

(CHOICE OF)

HOUSE CANNOLI FILLED WITH BUTTERSCOTCH MASCARPONE- TOPPED
WITH SHAVED DARK CHOCOLATE & POWDERED SUGAR

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*FLOURLESS CHOCOLATE TORTE SERVED WITH A TART CHERRY SAUCE
LIME WHIPPED CREAM

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