

THE NORTH END AT 4580

PRIX-FIXE MENU

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

FEBRUARY 13, 2019

FIRST COURSE

(CHOICE OF)

SLICED BEEF TENDERLOIN CARPACCIO WITH MIXED BABY GREENS, RED GRAPES & GORGONZOLA CHEESE TOSSED WITH A CHAMPAGNE-SHALLOT VINAIGRETTE

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WILD MUSHROOM & GRUYERE CHEESE FONDUE SERVED WITH GRILLED CIABATTA & SLICED APPLES

SECOND COURSE

(CHOICE OF)

HOUSE-MADE RAVIOLI STUFFED WITH FRESH LOBSTER & RICOTTA CHEESE OVER SAUTÉED CHERRY TOMATOES, SPINACH & SHAVED PARMESAN CHEESE IN A GARLIC CREAM SAUCE

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CONFIT DUCK LEG OVER A CHORIZO RICE WITH RED BELL PEPPERS, GREEN PEAS & A SAFFRON BROTH- TOPPED WITH OLIVE OIL & MICROGREENS

THIRD COURSE

(CHOICE OF)

CHAMPAGNE SORBET SERVED WITH FRESH STRAWBERRIES & BLUEBERRIES

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FLOURLESS CHOCOLATE TURTLE TORTE WITH PEANUT NOUGAT & TOPPED WITH CARAMEL SAUCE, CHOCOLATE SAUCE & POWDERED SUGAR