

# NORTH END AT 4580

## PRIX-FIXE MENU

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

**WEDNESDAY, FEBRUARY 20, 2019**

### FIRST COURSE

(CHOICE OF)

SEAFOOD CHOWDER WITH SHRIMP, CRAB, LOBSTER, CORN, CELERY,  
POTATOES, RED BELL PEPPERS & ONION

-

ROASTED BEET HUMMUS TOPPED WITH HERBED GOAT CHEESE & GREEN  
ONIONS- SERVED WITH GRILLED CIABATTA

### SECOND COURSE

(CHOICE OF)

GRILLED PORK TENDERLOIN SERVED OVER GARLIC RED SMASHED  
POTATOES, BUTTER SAUTÉED BROCCOLINI & DRIZZLED WITH A CHERRY  
GASTRIQUE SAUCE

-

GOLDEN SEARED DIVER SCALLOPS WITH CREAMY POLENTA, SAUTÉED  
LEAFY GREENS & A RASPBERRY BEURRE-BLANC

### THIRD COURSE

(CHOICE OF)

CARAMEL FONDUE WITH A CHOCOLATE DRIZZLE & SLICED GREEN APPLES

-

ICE CREAM SANDWICH OF FRESH BAKED CHOCOLATE CHUNK COOKIES,  
VANILLA ICE CREAM, WHIPPED CREAM & MARASCHINO CHERRIES