

# NORTH END AT 4580

## PRIX-FIXE MENU

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

**WEDNESDAY, FEBRUARY 27, 2019**

### FIRST COURSE

(CHOICE OF)

SAUTÉED SALAD OF WARM LEAFY GREENS, WILD MUSHROOMS, CELERY,  
BACON-BOURBON JAM & CRUMBLD GORGONZOLA CHEESE

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SHRIMP MOUSSE TOAST LIGHTLY PANKO CRUSTED & PAN SEARED-  
SERVED WITH A SWEET CHILI SAUCE

### SECOND COURSE

(CHOICE OF)

SLOW RED-WINE BRAISED RABBIT WITH A CORN & WHITE BEAN  
SUCCOTASH, CORNBREAD PURÉE & RED WINE DEMI SAUCE

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CLASSIC CHICKPEA FALAFEL & BABA GANOUSH OF SMOKED & PURÉED  
EGGPLANT SERVED WITH A QUINOA TABOULI & GOAT CHEESE TZATZIKI

### THIRD COURSE

(CHOICE OF)

MEDJOOI DATE TART SERVED WITH GLACIER VANILLA BEAN ICE CREAM

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LEMON MERINGUE PIE WITH A LIME ZEST WHIPPED CREAM