

# NORTH END AT 4580

## PRIX-FIXE MENU

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

**WEDNESDAY, MARCH 20, 2019**

### FIRST COURSE

*(CHOICE OF)*

CREAM CHEESE & FRESH CRAB STUFFED WONTONS WITH A SOY TAMARI-FIG SAUCE & TOPPED WITH MICROGREENS

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MIXED BABY GREENS SALAD WITH TOASTED WALNUTS, DRIED CHERRIES & GRILLED HALLOUMI CHEESE-TOSSED WITH A LEMON & WHITE BALSAMIC VINAIGRETTE

### SECOND COURSE

*(CHOICE OF)*

GROUND BISON MEATLOAF SERVED WITH A CONFIT HERB-POTATO MEDLEY & TOPPED WITH A BLUEBERRY BALSAMIC GLAZE

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HERB MARINATED & GRILLED VEGETABLE SKEWERS SERVED WITH A MEDITERRANEAN TABBOULEH SALAD & A GOAT CHEESE TZATZIKI SAUCE

### THIRD COURSE

*(CHOICE OF)*

FLOURLESS DARK CHOCOLATE TORTE TOPPED WITH A CHOCOLATE-PEANUT BUTTER SAUCE, TOASTED MARSHMALLOWS & FRESH BANANA

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CLASSIC SOPAPILLA BITES SERVED WITH HONEY & COCOA POWDER