

# NORTH END AT 4580

## PRIX-FIXE MENU

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

**WEDNESDAY, MARCH 27, 2019**

### FIRST COURSE

*(CHOICE OF)*

FRIED BLUE CHEESE STUFFED MEDJOOL DATES WITH A TOMATO-BACON  
AIOLI & GRILLED GREEN ONIONS

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CREAM OF WILD MUSHROOM SOUP TOPPED WITH TRUFFLE OIL &  
PICKLED GREEN APPLES

### SECOND COURSE

*(CHOICE OF)*

GRILLED PROSCIUTTO WRAPPED RABBIT LOIN SERVED OVER A QUINOA  
PILAF WITH GRILLED BROCCOLINI & A TART CHERRY-PISTACHIO PESTO

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HERB ROASTED CHICKEN BREAST SERVED OVER THINLY SLICED BEET  
CARPACCIO-WITH HERBED GOAT CHEESE, MICROGREENS, GRILLED  
ONION, OLIVE OIL & SMOKED WALNUTS

### THIRD COURSE

*(CHOICE OF)*

FLOURLESS DARK CHOCOLATE TORTE WITH A HONEY-GOAT CHEESE &  
CHOPPED ROASTED PISTACHIOS

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APPLE TARTE TATIN WITH HOUSE CARAMEL SAUCE & GLACIER VANILLA  
BEAN ICE CREAM