

NORTH END AT 4580

PRIX-FIXE MENU

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

WEDNESDAY, APRIL 3, 2019

FIRST COURSE

(CHOICE OF)

FRIED HALLOUMI CHEESE SERVED WITH A GREEK TOMATO SAUCE & TOPPED WITH OLIVE OIL & CHOPPED FRESH PARSLEY

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ROASTED HEIRLOOM CHERRY TOMATO BRUSCHETTA ON GRILLED CIABATTA WITH CHIFFONADE BASIL, SHAVED GRANA PADANO CHEESE & A PORT WINE REDUCTION DRIZZLE

SECOND COURSE

(CHOICE OF)

GRILLED & SLICED PORK TENDERLOIN DRIZZLED WITH A DIJON SAUCE- SERVED OVER SMASHED RED POTATOES, CREAMED ROASTED GARLIC & SAUTÉED GREENS

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VEGETARIAN 'IMPOSSIBLE MEAT' CHOPPED STEAK OVER CREAMY POLENTA, WILD MUSHROOM GRAVY & GRILLED BROCCOLINI

THIRD COURSE

(CHOICE OF)

FLOURLESS DARK CHOCOLATE TORTE WITH GLACIER VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE, CARAMEL SAUCE, MARASCHINO CHERRIES, & TOASTED PEANUTS

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FRESHLY FRIED CHURROS WITH AN ESPRESSO CRÈME ANGLAISE & RASPBERRY COULIS