



Chef's Celebration Dinner

Apps

House cured Pastrami Salmon
Potato Wafer, Chive Cream, Truffle Oil
\$7

Grilled Polenta Stack
Mozzarella cheese, Heirloom Tomato, Basil, Balsamic Syrup
\$6

Crab Spring Roll
Vietnamese Dipping Sauce
\$9

First Course

Chilled Grilled Shrimp Salad
Avocado, Cucumber, Beets, Micro Greens, Citrus Vinaigrette
\$9

Main Course

Choice of:

Pan Seared Alaskan Halibut
Garlic Braised Arugula, Fava Beans, Yam Cakes, Lemon Capers Sauce
\$45

Grilled Filet
Potato Crisps, Pancetta, Field Mushrooms, Cream Spinach, French Onion Sauce
\$43

Spring Chicken
Artichokes, Mushrooms, Water Cress, Fingerling potatoes, Tarragon Jus
\$38

Served with rolls and butter
Does not include 21% service fee or state tax