



3 course meal

choice of appetizer:

seared scallops and pork

maple soy glaze, quinoa

curried carrot salad

lime, cilantro, mixed greens

house made gnocchi

pesto, chorizo, mushroom

choice of entree:

mushroom stuffed chicken breast

potato carbonara, prosciutto

seared ling cod

spicy leek agro dolce, crisp risotto, cilantro

beef shortrib

horseradish demi, crisp onion,
mashed potato

choice of dessert:

“cinnamon bun” cheesecake

graham crumb, butterscotch

dark chocolate lava cake

caramel, whip cream

lemon and raspberry

crisp meringue, fresh berries,
whip cream

BEER FEATURE: farm country pilsner