

Dinner Menu- \$33

COURSE ONE (*choice of*):

Roasted Butternut Squash Fondue (GF/NF/SF/VEGETARIAN) roquefort, crostini

or

Arancini (NF/SF) sausage, spinach, roasted tomato sauce, Pecorino

COURSE TWO (*choice of*):

Lobster Bisque (GF/NF/SF)

or

Seasonal Greens (GF/NF/SF/VEGAN/VEGETARIAN) apples, smoked Gouda, candied pecans, sorghum-mustard vinaigrette

COURSE THREE (*choice of*):

Roasted Beef Tenderloin (GF/NF/SF) chianti black pepper sauce, mascarpone-polenta

Roasted Acorn Squash and Goat Cheese Clafoutis (NF/SF/VEG) peppernata, kale

Scottish Salmon (GF/NF/SF) potato purée, escarole, balsamic -shallot reduction