First Course
Vegetarian Flat Bread
Potato, Parsnip Puree, Charred Broccolini, Squash, Sun-dried Tomato,
Goat Cheese, Balsamic Glaze
Fried Brussels Sprouts
Pepper Jam, Goat Cheese, Jalapenos, Bacon Lardons
Winter Salad
Spring Mix, Grana, Goat Cheese, Pomegranate Seeds, Mandarin Orange Segments,
Candied Walnuts, Fig Balsamic Vingarette
Hearts of Romaine
Caesar Dressing, Grana, Grape Tomatoes Sourdough Croutons
Soup Du Jour

Second Course
Braised Chicken Cacciatore
Red Peppers, Onions, Garlic, Tomato, Chicken Thighs
with Creamy Polenta
Shrimp Fra Diablo
Smoked Bacon, Roasted Tomato Cream Sauce, Green Onion, Grana
Over Cavatappi
Pulled Pork Tacos
Cilantro, Red Onions, Chipotle Cream, Pickled Jalapenos
Cilantro Lime Rice
Herb Crusted Pork Lion
Charred Brussel Sprouts, Farro, Confit Garlic, Apple BBQ Glaze

Dessert
Warm Apple Cranberry Crisp
Brown Sugar Cinnamon Whipped Cream, Crème Anglaise
Carrot Cake Bar
With Brown Sugar Cream Cheese Icing
Flourless Chocolate Cake
Bailey's Whipped Cream, Caramel Sauce
Chef Selected Ice Cream

Executive Chef        Timothy Widrick
Executive Sous Chef   Kyle Abel
Sous Chef             Bernard Berry

$45.00 Does Not Include Tax, Gratuity & Beverages
20% Gratuity will be added to parties of 6 or more

*Consuming Raw or Undercooked Seafood, Shellfish & Meats May Increase Your Risk of Food Borne Illness.