

FALL PRIX FIXE

\$36.00 two course

\$42.00 three course

\$28.00 Wine Pairing

Starters

Escarole and Apple Salad

Mozzarella di Bufala and Basil

Butternut Squash Minestrone

Sourdough Croutons and Shiso

Entrees

Goat Cheese Cavatelli

Smoked Chili Braised Lamb, Swiss Chard, Spicy Parsley Oil
or

Organic Roasted Chicken

Truffle Potato, Brussel sprouts, Mustard Emulsion

Dessert

Warm Chocolate Cake, Vanilla Ice Cream

Executive Chef Drew Hiatt
Pastry Chef Tanya Ponder