



Three Courses for \$35
One Selection from Each Course

Appetizers

Creamy Brie & Herb Roasted Mushroom Toast

Baby Kale, Beet & Walnut Salad

Roasted Beets, Blue Cheese, Crisp Gala Apple
Wheat Berries, Sweet Onion, House Vinaigrette

Buffalo Chicken Meatballs

Cayenne Pepper Sauce, Blue Cheese

Entrees

Charred Wild Boar Chops

Shaved Apple & Fennel Salad

Chicken & Broccoli Cacio e Pepe (Cheese & Pepper Pasta)

Pappardelle, Parmesan, Roasted Broccoli
Cracked Black Pepper Cream, Toasted Bread Crumbs

Chargrilled Yellow Fin Tuna

Roasted Garlic White Bean Hummus, Roasted Vegetables
Tomato Citrus Coulis

Desserts

Whiskey Maple Bacon Glazed Doughnuts

Cookies & Cream Trifle

White Chocolate Mousse & Dark Chocolate Wafers