



Three Courses for \$35
One Selection from Each Course

Appetizers

Smoked Tomato Soup

Garlic focaccia croutons, basil oil, shaved parmesan

Roasted Cauliflower Hummus

Toasted pita, feta cheese, herbs, garlic chili oil, cucumbers

Smoked Chicken Quesadilla

Shredded White Cheddar, Caramelized Onion
Avocado Ranch Dip

Entrees

Hanger Steak

Creamed spinach, roasted fingerling potatoes, crispy onions

Pappardelle & Rabbit Ragu

Herb ricotta, exotic mushroom blend, pappardelle pasta

Roasted Butternut Squash Risotto

Arugula, spiced pepitas, shaved parmesan, fresh herbs

Dessert

Peanut Butter Pie

Chocolate cookie crust, sweetened whipped cream

Crème Brulee

Fresh daily