

# TABLE FOR 2

\$ 1 2 5 / C O U P L E

includes chef's daily amuse bouche,  
appetizer, seasonal sorbet course,  
entrée, dessert, and ice cream truffles  
to finish your experience

## A P P E T I Z E R S

### soup of the evening

#### spinach and grilled vegetable salad **VG GF**

spinach, asparagus, zucchini, red onion, bell pepper,  
herbed balsamic vinaigrette

#### caesar salad

crisp romaine, pancetta, creamy caesar dressing,  
herbed crouton, parmesan, lemon

#### mussels **GF DF**

mussels, chorizo, white kidney beans, onion, garlic,  
white wine

#### crab fritter

crab, grainy dijon, and potato fritter, with a green  
peppercorn aioli

## M A I N S

#### New York strip **GF**

grilled 8oz New York strip, peppercorn jus, roasted  
garlic mashed Yukon potato

#### chicken suprême **GF**

pan seared chicken suprême, lemon and thyme pan  
jus, roasted garlic and herbed fingerling potatoes

#### cavatelli

cavatelli, beef tenderloin, cremini mushroom,  
onion, asparagus, grape tomato, roasted garlic,  
parmesan cream sauce

#### sweet potato **VG GF**

roasted sweet potato medallions, maple chipotle  
drizzle, smoked tomato rice pilaf

## D E S S E R T

classic cherry cheesecake  
mocha crème brûlée  
lemon tart with berries

**VG** = VEGAN | **GF** = GLUTEN FREE | **DF** = DAIRY FREE