

# feast

3 COURSES FOR \$50

CHOOSE ONE ITEM FROM EACH CATEGORY BELOW:

## TO START

### SPINACH SALAD

spinach, dried cranberries, oranges, pistachios, shallots, feta, Grand Marnier vinaigrette

### FRENCH ONION SOUP

caramelized onions, veal broth, gruyere au gratin

### ROASTED CAULIFLOWER

brie mornay, pickled red onions

## ENTRÉES

### WILD BOAR TAGLIATELLE

braised boar shoulder, fresh pasta, roasted fennel, poached baby carrots, citrus-olive tapenade, shaved parmesan

### MUSSELS

noix de coco creme, espelette, coriander, fresh lime, grilled sourdough

### SAFFRON RISOTTO

roasted parsnips, butternut squash, sautéed kale, herbs, parmesan

## DESSERT

### HONEY LAVENDER CREME BRULEE

w/ sponge toffee

### GRAND MARNIER CHOCOLATE POT DE CREME

candied orange peel, vanilla whipped cream

### ROTATING SORBET

ask your server for today's offering(s)

 - GLUTEN FREE

 - VEGETARIAN