



MARCH 30 - APRIL 12

POMEGRANATE BISTRO

3 COURSES FOR \$35

STARTERS

LOW COUNTRY SHRIMP BISQUE

MARSH HEN MILL GRITS MOON FRIES
tomato aioli

LITTLE GEM SALAD (GF, VG, ★)

hazelnuts, snap peas, french breakfast radishes,
shaved parmesan, preserved rhubarb vinaigrette

ENTREES

MISO GLAZED GRILLED SALMON (GF)

sesame-sushi rice cake, baby bok choy miso-butter sauce

PAN-SEARED HERBED CHICKEN

brown butter jus, potato gnocchi, fava beans,
arugula, oil-cured tomatoes

ROASTED ZA'ATAR SPICED ROMANESCO (GF, V, ★)

cashew puree, sno-valley mushrooms, asparagus

DESSERTS

CINNAMON ROLL BREAD PUDDING

CHOCOLATE GANACHE CAKE

CLASSIC MINI COOKIE SAMPLER PLATE

ginger molasses, nudder budder (★), macaron (GF)

COCONUT CAKE (GF, V, ★)

macerated strawberries, coconut whipped cream



(GF) Gluten Free (VG) Vegetarian (V) Vegan (DF) Dairy Free (★) Contains Nuts

Before ordering, please let us know if you have a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.