

## TWO COURSES \$30 PP

(plus tax + gratuity)

TO START (choose one)

puréed carrot coconut soup cilantro, pickled ginger

Belgian endive, fennel + apple salad Mountain Oak Gouda, house vinaigrette

ENTRÉES (choose one)

Cuban sandwich + salad slow-roasted pork roast, sliced ham, Swiss cheese, sour pickles, yellow mustard, garlic butter

## chicken salad

cucumber, carrots, avocado, radish, baby gem, sesame dressing, crispy sweet potato

butternut squash ravioli kale pesto, ricotta cheese, apple, leeks, squash purée

EXECUTIVE CHEF AMANDA RAY





## THREE COURSES \$60 PP

(plus tax + gratuity)

TO START (choose one)

poached salmon + potato salad asparagus, radish, pickled red onion, wasabi peas, fresh herbs, green goddess dressing

Belgian endive, fennel + apple salad Mountain Oak Gouda, house vinaigrette

puréed carrot coconut soup cilantro, pickled ginger

ENTRÉES (choose one)

cornmeal crusted pickerel fresh vegetable slaw, cilantro, salsa verde, tamari-maple vinaigrette

chicken paillard

asparagus, turnips, snap peas, pickled shallots, lavender honey-mustard dressing

roasted za'atar cauliflower root vegetables, cremini mushrooms, currants, squash purée, wild rice pilaf

TO FINISH (choose one)

white chocolate panna cotta rhubarb, mint

County cheese selection apple, preserves, Joey's Nordic Seedy Crisps

EXECUTIVE CHEF AMANDA RAY

