

~ DINNER~

THREE COURSES \$32

First Course

HALF AND HALF CRAB SOUP VEGETARIAN BLACK BEAN SOUP BABY KALE SALAD

TENDER BABY KALE, DRIED CHERRIES, CASHEWS, GOAT CHEESE AND TUSCAN VINAIGRETTE

Second Course

GRILLED SALMON

GRILLED ATLANTIC SALMON OVER RICE PILAF AND ROASTED ASPARAGUS FINISHED WITH LEMON-DILL BUTTER

DRUNK'N NOODLES

SOBA NOODLES IN BROTH TOPPED WITH CRISPY DUCK BREAST, PORK BELLY, CILANTRO SLAW, SLICED RADISH AND JALAPEÑO

VEGAN CHORIZO BOWL

VEGAN SWEET SAUSAGE, FINGERLING POTATOES, ONIONS, BELL PEPPER, MUSHROOMS, RED WINE VINEGAR SAUCE

Third Course

RICOTTA LIMONCELLO CHEESECAKE

FINISHED WITH FRANGELICA WHIPPED CREAM

PAULA'S PEANUT BUTTER PIE

FINISHED WITH WHIPPED CREAM AND CHOCOLATE DRIZZLE

