

3 COURSES - \$49 PER PERSON

FIRST — choose one

Lablabi Soup

Tunisian chickpea soup, croutons, soft boiled egg, capers, herbs

Roasted Carrot Salad

zahtar carrots, lentil hummus, fermented black bean relish

Salt and Pepper Pork Belly

crispy pork belly, heirloom barbecue beans, cornbread croutons, chimichurri

SECOND — choose one

Roasted Acorn Squash

Young's Farm acorn squash, chana masala, tahini green goddess, cilantro

Wester Ross Salmon

sweet potato puree, braised shallots, olive tapenade, harissa crema

Short Rib Ragu

braised short rib ragu, garlic, broccoli rabe, parmesan bread crumb

THIRD — choose one

Whipped Cheesecake

cranberry "foam," spiced red wine, rosemary and thyme corn flour crumb

Ginger Molasses Cookie Sundae

candied pecans, hot fudge, toffee, coffee ice cream