



FIRST COURSE

Point Judith Calamari
Sweet Chili, Bean Sprouts, Mint, Peanuts

Goat Cheese Bruschetta
Stewed Tomatoes, Grilled Baguette, Pecorino Romano

Caesar Salad
Romaine, Sweet Gem, Shaved Parmesan, Harissa Croutons

MAIN COURSE

Maple-Cured Berkshire Pork Loin
Gorgonzola Corn Cake, Ginger-Carrot Puree, Apple Cider Reduction

Seared Scottish Salmon
Tomato Puree, Grilled Fennel, Olive-Anchovy Tapenade, Chive Oil

Brandt Farms Bavette Steak
Baby Arugula, Cremini, Truffle Oil, Mashed Potatoes, Bordelaise

Seasonal Wild Mushrooms
Cheddar Polenta, Shallots, Parmigiano-Reggiano

DESSERT

Molten Chocolate Cake
Vanilla Ice Cream, Raspberry Puree

Tres Leches Cake
Dulce de Leche, Pecans

\$49/per person