



First Course

Puffed flash fried calamari, pickled cherry peppers, arugula
Cherry pepper vinaigrette, chimichurri aioli

Iceberg wedge salad, Danish bleu, crispy bacon, tomato
shaved onion, house made buttermilk ranch

Warm, savory gougeres, baked with gruyere cheese, whipped sage brown butter

Second Course

Wild boar ragout, served over house made basil pappardelle, black garlic oil, grana padano
Black pepper & honey brined grilled pork loin, braised red cabbage, black garlic mashed potatoes

Victoria perch roasted with lemon & herbs, sweet corn polenta
Confit cherry tomato, radish & frisee salad, roasted tomatillo vinaigrette

Third Course

Double chocolate pot-de-crème
Homemade Biscotti du jour, tiramisu crème anglaise

~ Pair your 3 courses with a flight of wine for \$15 ~