



RESTAURANT WEEK

GREAT MAPLE DINETTE

DINNER · \$30

—≡ FIRST COURSE ≡—

GOAT CHEESE TERRINE

Buttered Toast Points, Lavender Honey, Fresh Thyme

PETITE BEET

Candied Hazelnuts, Arugula, Red Wine Vinaigrette, Toasted Brioche, Chive Mascarpone

TRUFFLED DEVILED EGGS

Dijon Mayo, Truffle Oil, Crispy Parmesan

GREEN GODDESS SALAD

Kale, Romaine, Cucumber, Snap Peas, Radish, Onion, Almonds, Green Goddess Dressing

CAESAR OF SPAIN

Fresh Romaine Ribs, Smashed Croutons, Caesar Dressing, Manchego, Crispy Jamon

—≡ ENTRÉE ≡—

CLASSIC POLENTA & FOREST MUSHROOMS

Turned Polenta, Market Mushrooms, Pecorino, Sundried Tomato Pesto, Fresh Arugula

SALTED CARAMEL PORK RIBS

Mashed Potatoes, Apple Slaw, Bacon Vinaigrette, Smashed Corn Nuts

CRISPY SKIN CHICKEN

Truffled Risotto, Seasonal Mushroom, Asparagus, Balsamic Glaze, Local Watercress

VEGAN TRUMPET MUSHROOM

Pan Fried Barley, Scallion Ponzu, Baby Bock Choy, Zucchini, Eggplant, Carrot,
Fried Sweet Potato Sticks

CHEF'S SEASONAL FISH

SMOKED BARBECUE BRISKET SANDWICH

Brioche Bun, Horseradish Cream, Crispy Tobacco Onions, Mixed Greens or Pommes Frites

—≡ SWEET COURSE ≡—

WARM SALTED CARAMEL FUDGE BROWNIE

ORANGE CREAM PIE WITH PISTACHIO SHORTBREAD CRUST