



## North Shore Restaurant Month 2019

### **Starter** (select one)

**Over the Border Eggrolls:** House-made with Southwest chicken, corn, black beans, cilantro, and cheese; tomatillos salsa, cilantro ranch and cashew dipping sauce

**Asian Ahi Tuna Sashimi:** Served raw, ponzu-ginger vinaigrette, avocado, radish, wasabi cream, Sriracha

**Carne Asada Flatbread:** Sliced skirt steak, pesto, mozzarella, roasted chili sauce, onion, cilantro

### **Entrée** (select one)

**Chicken Madeira:** Mushrooms, Fontina, Mary's potatoes, asparagus

**Gnocchi Carbonara:** Pancetta, chicken, sage, peas, Parmesan garlic cream sauce

**Southern Grilled Shrimp & Polenta:** Andouille, corn, white cheddar, tomato-braised kale, smoked paprika cilantro oil

### **Dessert** (select one)

**S'More Budino:** Caramel custard, Valrhona chocolate mousse, brown-butter toasted graham cracker

**Cooper's Hawk Chocolate Cake:** Valrhona chocolate, hazelnut ganache, vanilla ice cream

**Salted Caramel Crème Brulee:** Fresh berries, flaky sea salt

\$35.00 per person (dinner only)

Excludes tax and gratuity