

1/26 Dinner Series

3-Course Menu



OPTIONAL APPETIZER

BACON-WRAPPED SHRIMP \$ 18

Served over shredded cabbage with a maple-soy glaze and white sesame seeds

CHEF'S SOUP

FRENCH ONION

Topped with shredded cheese and toasted crostini



MAIN ENTRÉE

SELECT ONE OF
THE FOLLOWING

WAGYU BEEF STROGANOFF

Braised Wagyu beef served over fresh egg noodles, chopped scallions, crème fraîche, grilled asparagus

CEDAR PLANK JUMBO SCALLOPS

Seared jumbo scallops served with a citrus fennel butter, braised winter greens, and herbed pasta

CHICKEN PARMESAN

Fire-roasted red sauce, fresh mozzarella, herbed pasta, grilled asparagus

SPINACH & ARTICHOKE GNOCCHI

Creamy vegetarian gnocchi served with Copper Kettle shaved parmesan and broccoli sprouts

DESSERT

BROWN BUTTER PECAN CHEESECAKE

with a salted caramel sauce

3 COURSES | \$50 PER PERSON
RESERVATIONS ON  tock

