



DAILY MARKET MENU

\$42

FIRST COURSE:

Tuscan Kale Salad

candied pumpkin seeds, maple croutons,
butternut squash, herb vinaigrette

-or-

Bay Scallop Scampi

fresh linguini, garlic, parsley, lemon gremolata

SECOND COURSE:

Pan Seared Halibut

poached fingerling potatoes, haricots verts,
Spanish chorizo, garlic herb vinaigrette

-or-

Roast Chicken a La Plancha

potato gratin, delicata squash, chicken jus

DESSERT:

Chocolate Pecan Pie

vanilla ice cream, chocolate sauce

-or-

Assorted Ice Creams & Sorbets

-or-

Cheese Plate

(\$6 supplement)

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All market items can be ordered à la carte  
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November 26, 2017