



October 1-14, 2018

FIRST COURSE

HARVEST TOMATO SOUP (GFO, V)

Farmers market tomatoes, garlic, basil, touch of cream,
Fontina crouton

RED CURRY STEAMED MUSSELS (GFO)

Farmed P.E.I. mussels, lemongrass, ginger, coconut milk

HEARTH-ROASTED ELK MEATBALLS

Toasted allspice, paprika, onion, Elderberry gastrique

MOUNTAIN GREEN SALAD (GF, V)

Mixed greens, red onion, Feta, toasted pecans, maple-cherry vinaigrette

ENTRÉE COURSE

CRISPY SEARED RED TROUT (GF, V)

Southwestern Romesco, sautéed green beans with almonds, garlic and lemon

WILD MUSHROOM STROGANOFF (GF, V)

Mélange of wild and domestic mushrooms, house-made herbed Spätzle,
Balsamic Cipollini onions, kalettes, sour cream, fresh herbs

MARY'S ORGANIC HALF CHICKEN (GF)

Boneless chicken served either buttermilk-fried or pan-roasted, with peach-chili
glaze and creamy baby potato-caper-green bean salad

"ROOT BEER" RUBBED SHORT RIB (GF)

Braised beef over smoked Gouda mashers, roasted carrots,
pan jus, frazzled leeks

DESSERT: TONIGHT'S CHEF SELECTION

*18% gratuity may be added to parties of 6 or larger.
Thank you!*

\$40 per person plus tax and gratuity

