



Dine Downtown

January 12-21, 2018

First Course

-Please choose one-

CLAM CHOWDER or SOUP DU JOUR

Traditional New England Style Chowder

***CHARRED RED ENDIVE SALAD**

Warm Honey-Bacon Vinaigrette, Point Reyes Bleu Cheese, Toasted Walnuts & Dried Cranberries

Second Course

-Please choose one-

***GRILLED ATLANTIC SALMON**

Lobster Cream Sauce, Winter Vegetables, Creamy Parmesan Risotto

***MAPLE-BOURBON BISTRO FILET**

Rosemary Bourbon Jus, Potato Galette, Winter Vegetables

WILD MUSHROOM RAVIOLI

Gorgonzola Cream Sauce, Sautéed Beech Mushrooms, Fresh Parmesan

PARMESAN CHICKEN SCHNITZEL

Red Wine Mushroom Cream Sauce, Garlic Mash Potatoes & Winter Vegetables

Third Course

-Please choose one-

***CHOCOLATE DECADENCE**

Flourless Cake with a Nut Crust, Flavored Chocolate Garnish, Salted Caramel Sauce, Chocolate Sauce, Spiced Nuts

VANILLA CRÈME BRULEE

Vanilla Custard, Caramelized Sugar, Served with a House-made Cookie

\$35 per person

Does not include tax or gratuity

**Gluten Free*

WINE FLIGHTS

-Choose any three- - 3 oz pour each

Whites: Matchbook Chardonnay, Bonterra Viognier

Reds: Joel Gott No. 815 Cabernet Sauvignon, Perry Creek Zinman Zinfandel

Ports: Ficklin 10yr Tawny, Fonseca Bin 27 Ruby

Additional \$15

Lai Saepharn, Executive Chef

Audra Ford, Pasty Chef

EVERY DINE DOWNTOWN MEAL WILL BENEFIT **FOOD LITERACY CENTER**