

## DINE DOWNTOWN 2022

Friday, January 7th - Monday, January 17th, 2022

\$45 per person

PLEASE CHOOSE ONE FOR EACH COURSE

### FIRST COURSE

#### PATATAS BRAVAS (V)

*tator tots, harissa ketchup, chives*

#### GARLIC SHRIMP

*garlic infused olive oil, fresno chile, lemon*

#### MIXED GREENS (N)

*candied almonds, goat cheese, apples, sherry-dijon vinaigrette*

### SECOND COURSE

#### PIG FRITES

*grilled pork shoulder chop, roasted poblano butter, fries and greens*

#### BEEF SHORTRIB STROGANOFF

*fresh pappardelle, caramelized onions, mushrooms, creme fraiche*

#### ROASTED CABBAGE (V) (N)

*celery root puree, smoked mushroom-dijon vinaigrette*

### THIRD COURSE

#### PEANUT BUTTER FUDGE BITES (V) (N)

#### BROWNIE

*guajillo pepper, peanut brittle, whipped cream*

#### YOGURT PANNA COTTA

*warm berry compote*

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Executive Chef Galice Ryan

V- VEGAN N- CONTAINS NUTS

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