



3 COURSES FOR \$33

first course

ANCHO CHORIZO SAUTEED MUSSELS IN APPLE CREAM

mediterranean mussels, granny smith apples, apple brandy, chorizo and grilled bread

PANCETTA WRAPPED PRAWNS

3 each, 21/25 prawns wrapped in pancetta, pan seared, finished in the oven

CRISPY FRIED BRUSSEL SPROUTS

deep fried brussel sprouts with crispy pancetta, drizzled with ancho chile scented molasses

second course

PAN SEARED AND CEDAR PLANK ROASTED STEELHEAD **GF**

creamy pesto mash, grilled seasonal vegetables, fresh thyme beurre blanc

SWEET AND SPICY SHRIMP PO BOY

crispy shrimp, sweet and spicy glaze, stuffed inside a butter toasted new england style lobster roll

PORTOBELLO MUSHROOM RAVIOLI

jumbo ravioli stuffed with portobello mushrooms, tossed in tarragon mornay, with grilled broccolini and balsamic reduction drizzle

third course

WORLD FAMOUS WHITE CHOCOLATE MOUSSE CAKE

white chocolate mousse, raspberry preserves, shaved white chocolate, freeze dried raspberries

VANILLA CREME BRULEE

madagascar vanilla bean infused silky cream custard, caramelized pearl sugar, strawberry fan

VANILLA ICE CREAM OR RASPBERRY SORBET

local mt. stuart ice cream or haagen daz raspberry sorbet with fresh berries, lady finger cookie