# TASTE BISTRO

\$30

CHOOSE ONE ITEM FROM EACH COURSE

### **APPETIZERS**

### LYONNAISE ONION SOUP

Crouton and Gratinéed Local Cheeses

### SIGNATURE FRIED BRUSSELS SPROUTS

Fresh Lemon and Sea Salt

### FIELD GREENS. BEETS AND CHEVRE

Artisan Greens, Toasted Local Chevre Croustades, Roasted Beets, Sherry-Citrus Vinaigrette

## **ENTRÉES**

### POTATO GNOCCHI AND SPRING VEGETABLES

Asparagus, Shiitake Mushrooms, Spring Onion, White Wine Cream and Dutch Knuckle Cheese

### SMOKED SCOTTISH SALMON FILLET

Apple Wood Smoked, Maple- Mustard Glaze, Mashed Potatoes, Kale and Carrots

### **TENDERLOIN BEEF TIPS**

Marinated and Seared, Mashed Potatoes, Farm Vegetables and Balsamic Onions

### **DESSERTS**

**CRÈME BRÛLÈE** 

**CAKE AND ICE CREAM** 

**LOCAL CHEESE AND FRUIT** 

