

MONDAY FUNDAY, 3 COURSES \$39

OPTIONAL WINE PAIRINGS \$18

APPETIZERS (choice of one)

POTATO LEEK SOUP

whipped crème fraîche, black truffle puree, chive oil

BOARDING HOUSE SALAD

mixed greens, avocado, hearts of palm, red onion, lemon vinaigrette

WARM SQUASH AND BABY BEET SALAD

candied walnuts, arugula, feta, maple sherry vinaigrette

ENTREES (choice of one)

CAULIFLOWER FLORETS

crispy mushroom ragout, arugula, pecorino

TORCHIO PASTA

'nduja, eggplant, chili, basil, mint

ROASTED CRYSTAL VALLEY CHICKEN

truffle potato puree, broccolini, pearl onions, mushrooms, truffle jus

FAROE ISLAND SALMON

black quinoa, butternut squash, charred cipollini onion, baby spinach, vermouth cream

DESSERT (choice of one)

VANILLA BEAN CHEESECAKE

sour cherries

GELATO & SORBETTO

chocolate gelato, vanilla gelato, seasonal sorbet

11.13.17