



# the canal

## AUTUMN DINNER POP UP

*September 29th*

### BEGIN

#### **Torched Salmon Hand Roll**

*salmon, togarashi, crunchy garlic, apple, lemon, torched sesame mayo, soy glaze, wasabi tobiko*

### SALAD

#### **Fall Squash Salad**

*Roasted butternut squash served chilled with seared apple, pomegranate roasted red onions, fresh oregano, feta,*

### APPETIZER

#### **Caramelized Leek and Shitake Risotto**

*Made with roasted shitake mushrooms, sauteed leeks and Beecher's Flagship cheese. Finished with roasted chive oil and toasted pepitas*

### MAIN

#### **Moroccan Braised Brisket**

*Angus brisket slow braised with sherry, stone fruits, tomatoes and fresh herbs. Served fall apart tender over creamy goat cheese grits*

### DESSERT

#### **Chai Tea Creme Brule**

*Creamy chai-infused baked custard served chilled with a torched sugar top and baked apple slice garnish*

*reservations start at 6pm*

**[www.thecanalballard.com](http://www.thecanalballard.com)**

