

Felly Bistro on Pass Three Course Menu

Salad

Felly Fresh Salad 8 V/GF

Mix organic greens, grapes, Danish blue cheese, green apple, almonds, and honey citrus vinaigrette

Starters

Steamed Prince Edward Island mussels

Steamed with white wine, garlic, tarragon, and butter

Grilled zucchini vegetable roll ups GF/V

stuffed with quinoa, beets, mushrooms, toasted pumpkin seeds, peppers, and roasted garlic. Accompanied with arugula and a spicy tomato sauce

Stuffed tostones GF

Filled with tomato avocado salsa, shrimp, chorizo, and a roasted garlic tomato mayo

Entrée

Honey ginger glazed French chicken breast GF

Served over sweet potato and coconut puree and asparagus

Truly Vegetable and mushroom Lasagna GF/V

Thinly sliced zucchini, yellow squash, mushrooms, and spinach baked with cracked black pepper bechamel with ricotta and served with a light tomato basil sauce

Braised beef with tomato and cabernet

Tossed with fettuccine pasta, extra virgin olive oil and grated Romano cheese.

FELLY BISTRO TASTING MENU \$30 PER PERSON

Try our spectacular samples from our new fall menu. We are offering each person our signature Felly salad and a choice of one starter and one entrée.

This is a set menu that can not be substituted with any items off our regular menu.

Thank you and enjoy!