



October Dinner Special

Every TUE & WED

6 PM - 11:30 PM

Select 1 option from each course / Bring your own bottle / \$55

STARTER

Whipped feta / Walnut basil pesto / Sundried tomato jam / Toasted baguette
Wild arugula / Creamy Pepper-Lime Dressing / Roasted sweet potato / Seasoned pepitas
Red lentil kofte / Cilantro-garlic infused oil / Micro tomato- cucumber chop salad
Dinosaur kale / Lemon-poppy dressing / Crisp apples / Toasted walnut / Parmesan

MAIN COURSE


Buttery mash potatoes / House meatballs / Creamy lemon herb sauce
Oven roasted eggplant half, stuffed w/ house ground mushroom meat / Mozzarella /
Roasted tomato garlic sauce / Fresh basil
Sautéed fennel-pea & caramelized shallot pilaf / House made meaty katlet (patty)/
Herby cream sauce
Zucchini Noodle / Basil pesto / Chunky roasted tomato sauce / Parmesan Crisps

DESSERT

Warm apple pie cookie / Vanilla bean ice cream
Pumpkin mousse / Pecan custard
Carrot Cake

DRINK

Bring your own bottle (1 bottle limit)
OR
Spiced pear rosemary mocktail
Any of our house coffee beverages



Please secure your ticket for this experience and make your reservation by Monday.