



CELEBRATING SHARON'S 60TH BIRTHDAY



FIRST COURSE

*CHARCUTERIE & CHEESE

Cured Meats and Local Cheeses, House Pickled Vegetables, Mustard, Fig & Olive Tapenade, Caperberries

MEDITERRANEAN BOARD

Hummus, Citrus Olives, Cucumber, Pickled Onion, Spiced Yogurt, House Pita

SECOND COURSE

FARMER'S SALAD

Shaved Raw Vegetables, Avocado, Three Graces Goat Cheese, Spiced Pumpkin Seeds, Za'atar Vinaigrette

THIRD COURSE

Choice of one:

ROASTED ACORN SQUASH 'RIBS' (VEGAN)

Harissa BBQ Spiced Squash, Roasted Shallot Cauliflower Mash, Cucumber 'Yogurt'

*PETITE WAGYU NY STRIP

Warm Marble Potato Salad, Mars Hill Mushroom Fricasse, Calabrian Chili Red Wine Reduction

*SEARED SCALLOPS

Braised White Beans, Lardons, Za'atar Roasted Squash, Kale, Fennel Seed, Creamy Parsnip, Harissa Beurre Blanc

HOUSE MADE RAVIOLI

Herb Ravioli, Four Cheese, Mars Hill Mushrooms, Lemon Brown Butter, Arugula, Spiced Sweet Potato Crisp



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*