

CHEF'S 3 COURSE TULIP SEASON MENU

choose one starter, entrée and dessert 35.

STARTER

Cream of Tomato Soup vgn/gf

House Caesar Salad

Arugula, Feta + Blueberry Salad gf



ENTRÉE

White Wine Steamed Clams, Butter
+ Water Tank Bakery Baguette

Chicken Satay OR Wild Salmon

with

Ginger-Orange Glaze, Scallions

Blackthorn Sea Salt, Cumin Roast

Carrots, Rustic Mashed Potatoes, Gravy

DESSERT

Chocolate Tart, Candied Kumquats

Bailey's Irish Cream Cheesecake

from 4:30 pm | March 12 - May 3

no substitutions