



THREEMBERS

2018 Fall Chef's Tasting Menu \$69

Optional wine pairing \$19 (3 glasses)

FIRST COURSE

(Choose One)

Yukon Potato Gnocchi

braised oxtail, aged parmesan, mustard seeds

Caramelized Brie Cheese

balsamic, pickled grapes, honey, hazelnut

SECOND COURSE

(Choose One)

Heirloom Beet Salad

local goat cheese, curly endive, pistachio, citrus vanilla vinaigrette

Potato & Leek Soup

chili, green onion, parmesan

THIRD COURSE

(Choose One)

Confit Duck

roasted chestnut, cranberry, maple glazed squash

Sea Scallops

farro, roasted local mushroom, baby turnip, mushroom nage

FOURTH COURSE

(Choose One)

Wood Grilled Beef Tenderloin

cauliflower gratin, local mushroom ragout, merlot reduction

Pan Seared Striped Bass

pearl pasta, baby carrot, prosciutto, lemon butter

FINALE

Chef's Choice of Dessert Duo

(Max 10 guests. Menu subject to change)