



THREEMBERS
WOOD FIRED SPECIALTIES

2019 Winter Chef's Tasting Menu \$69

Optional wine pairing \$19 (3 glasses)

- FIRST COURSE -

(Choose One)

Pierogi

braised veal cheeks, baby carrots, horseradish cream, natural jus

Burrata

lightly fried, basil, apple chutney, bread shard

- SECOND COURSE -

(Choose One)

Blood Orange Winter Salad

blood orange, red endive, basil, pomegranate seeds,
house ricotta, brown sugar vinaigrette

Butternut Squash Soup

chili crema, pepitas

- THIRD COURSE -

(Choose One)

Sea Scallops

parmesan risotto, winter squash, crispy brussels sprouts,
pepita dust, maple beurre blanc

Duo of Duck

seared duck breast, duck leg croquette, roasted chestnut puree,
swiss chard, spaghetti squash, blackberry gastrique

- FOURTH COURSE -

(Choose One)

Grilled Snapper

black lentils, squash, white miso glaze, lemongrass butter sauce

Filet

8 oz, smoked shallot whipped potatoes, baby carrots,
kale pesto, mushroom ragout

- FINALE -

Chef's Choice of Dessert Duo