



CARB UP!

Rock 'n' Roll Marathon Menu

December 6 – 8, 2019

FIRST COURSE

RANGE CHOPPED SALAD

CUCUMBER | AVOCADO | BEEFSTEAK TOMATO | CASHEW | CREAMY LEMON DRESSING

CHEF'S SEASONAL BISQUE

ANTIPASTI PLATTER

ROASTED GOLDEN BEETS | CANNELLINI WHITE BEANS | TUSCAN FARRO SALAD

SECOND COURSE

HOUSE-MADE RADIATORE BEEF BOLOGNESE

ROASTED GARLIC | PARMIGIANO-REGGIANO

PETITE PAN-ROASTED ORA KING SALMON

ASPARAGUS | CHIMICHURRI

BRAISED CHICKEN AND ARTICHOKE RAGU

OLIVES | BABY SPINACH | HOUSE-MADE CAMPANELLE

SMOKED BEEF BRISKET LOADED BAKED POTATO

CHIVE CREMA | CHERRY TOMATO | BACON JAM

THIRD COURSE

MISSISSIPPI MUD PIE

NUTELLA TORTE | CACAO NIB | GANACHE | VANILLA CHANTILLY

LEMON RICOTTA POUND CAKE

VANILLA CHANTILLY | STRAWBERRY JAM

FRESH FRUIT

MARCONA ALMONDS

\$40 Per Person



Thank you for joining us!

