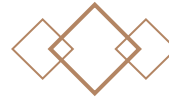


Temple bar



FIRST COURSE

Caesar Salad

Romaine, Black Pepper Croutons, Parmesan

Roasted Beets

Whipped Goat Cheese, Shaved Pears, Pistachio Salsa Verde

Kale & Eggplant Meatballs

Red Pepper & Garlic Sauce, Basil-Almond Gremolata

MAIN COURSE

Crystal Valley Chicken

Hen-of-the-Woods Mushrooms, Butternut Squash Puree, Pan Jus

Steak Frites

Grilled Sirloin, Hand-Cut Fries, Red Wine-Shallot Demi

Pan-Roasted Salmon

Red Bliss Potatoes, Broccolini, Pancetta, Red Wine Gastrique

Atlantic Cod

Fregola, Capers, Golden Raisins, Buttered Leaks, Citrus

Warm Quinoa Bowl

Sweet Potato, Red Cabbage, Cashew, Dried Cranberries, Ginger-Miso Dressing

DESSERT

Dark Chocolate Pudding

Graham Crackers, Torched Fluff

Strawberry Shortcake

Angel Food Cake, Strawberry Compote, Chantilly

\$59 / Person

Subject to Seasonal Changes