

# Sunday Supper

January 11th- ALSACIAN SUNDAY  
\$55pp

## STARTER

Tarte Flambée

*bacon lardons, caramelized onions, fromage blanc*

## MAIN COURSE

Choucroute Garni

smoked sausage, pork belly, ribs, sauerkraut

## SIDES

New Potatoes

*butter & parsley*

Savoy Cabbage

*caraway & bacon*

Spaetzle

*brown butter & whole grain mustard*

# Sunday Supper

January 18<sup>th</sup> - Mediterranean Table  
\$55pp

## STARTER

Mediterranean Salad  
*Quinoa, Lemon Vinaigrette*

## MAIN COURSE

Yogurt-Marinated Chicken  
Grilled Lamb Skewers

## SIDES

Warm Pita Bread  
*Roasted, Garlic Hummus, Tzatziki*  
Tabbouleh Couscous  
Chickpea Salad

# Sunday Supper

January 25<sup>th</sup> - Winter Harvest  
\$55pp

## STARTER

Butternut Squash Soup  
*Warm Butter Rolls*

## MAIN COURSE

Cedar Plank Salmon  
*Citrus Vinaigrette*

## SIDES

Rosemary Fingerling Potatoes  
Roasted Root Vegetables  
Shaved Fennel Salad  
*Orange, Radish*

# *Sunday Supper*

February 1st - Barolo + Wine Dinner  
\$125pp

## FIRST

Antipasti Misti Piemontesi

## SECOND

Rigatoni

Mushroom Sugo, Parmesan, Pancito

## THIRD

Barolo Braised Beef

## SIDES

Creamy Polenta

Roasted Fennel and Carrots

Wild Mushrooms and Roasted Cipollini