



## \$30 Per Person Menu

### FIRST COURSE, your choice of:

Black Bean Jalapeno Hummus gf

veggies, warm naan bread

Seared Angus Beef on Molten Goat Cheese gf

angus beef medallions, goat cheese boursin, black currant ketchup

Heart Salad

romaine hearts, artichoke hearts, hearts of palm, shaved Benton's country ham, shaved parmesan, lemon caper vinaigrette

### ENTREES, your choice of:

Bistro Steak Frites\* gf

grilled angus teres major, asparagus, parmesan truffle fries, brandied pink peppercorn sauce

Pan Roasted Chicken Breast

fresh hand torn pasta, shiitakes, oyster mushrooms, and asparagus white truffle and porcini infused mushroom cream

Pan Seared Faroe Island Salmon \* gf

butternut squash, black lentil and purple potato hash, shiitakes, baby bok choy

Stone Burger\*

our premium blend of ground short rib, brisket, and chuck, spotted trotter bacon, gruyere cheese, baby greens, pickled onions, tomato, spicy mayo, brioche bun, parmesan truffle fries

### DESSERTS, your choice of:

Crème Brulee

Death by Chocolate Cake