

# MESH DEVOUR MENU

\$35 PER PERSON

*one selection from each course*

## STARTER

### LOBSTER BISQUE

oyster crackers

### MESH SALAD *GF VG*

mixed greens | walnut | quinoa | golden beet |  
goat cheese | tarragon vinaigrette

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## ENTRÉE

### AMISH CHICKEN

bleu cheese | Robuchon | prosciutto | mushroom | spinach | sherry cream

### 6 OZ. NEW YORK STRIP\* *GF (add \$3)*

black cherry demi | Robuchon | asparagus

### SALMON\* *GF*

Cajun rub | onion & oregano salad |  
cucumber yogurt | spinach | mushroom | white bean

### TORTELLONI *VG*

mushroom | caramelized pear | tomato confit |  
spinach | truffle duxelles

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## DESSERT

### CHOCOLATE TERRINE

### BREAD PUDDING

### TWO SCOOPS

ice cream or sorbet

*VG - Vegetarian V - Vegan*

\*consuming raw or undercooked food may result in foodborne illness

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