



DEVOUR MENU

\$35 per person

one selection for each course

FIRST COURSE

Butternut Squash Soup

East Street Salad vg gf

Mixed Greens / Fennel / Feta / Spicy Pecan / Blood Orange Vinaigrette

SECOND COURSE

Ancient Grains Rice vg gf

Roasted Rainbow Carrot / Roasted Cauliflower / Goat Cheese /
Balsamic Reduction

Arctic Char

Sweet Corn Purée / Brussels Sprouts / Corn / Red Pepper

Roasted Half Chicken

Yukon Potato Purée / Brussels Sprouts / Pork Belly / Fennel / Lemon-Caper Beurre Blanc

6 oz. Beef Tenderloin* (+\$5)

Fried Potato / Caramelized Onion / Swiss Chard / Bleu Cheese Demi

THIRD COURSE

Chocolate Terrine

Chocolate Graham Cracker / Ganache / Blackberry Sauce /
Black Raspberry Cheesecake Ice Cream

Tres Leches

White Cake / Strawberry / Pineapple / Coconut /
Paprika Whipped Cream / Vanilla Ice Cream

vg – vegetarian | gf – gluten-free

*consuming raw or undercooked food may result in foodborne illness