Girl Dinner Menu

$35 per person | Three small-plate courses + your choice of one house cocktail or house wine

NOVEMBER 11

CAESAR STYLE SALAD
Classic creamy dressing, Sicilian-style muddica, grated Parmigiano Reggiano

CRISP PORTABELLA MUSHROOMS
Served with lemon aioli

CHICKEN POT PIE
Braised chicken, root vegetables, velouté sauce, crisp puff pastry

NOVEMBER 18

FIG AND PEAR SALAD
Fig jam, brie, dried figs, crispy prosciutto, arugula, balsamic glaze

MACARONI AND CHEESE
Cheddar, smoked Gouda, toasted breadcrumbs

CHICKEN MILANESE
Herbed breadcrumb crust, olive oil, garlic, arugula, tomatoes, lemon

NOVEMBER 25

ROASTED BEET SALAD
Brie, citrus segments, arugula, honey lemon vinaigrette

TRUFFLE PARMESAN FRIES
Shoestring fries with mock béarnaise sauce

CHICKEN FORESTI ÈRE
Wild mushrooms, sweet peppers, white tomato sauce

DECEMBER 2

FATTOUSH SALAD
Gems of romaine, hummus, sumac vinaigrette, tomatoes, cucumbers, crisp pita, chickpeas

SEASONAL FLATBREAD
Pears, figs, brie, arugula, crisp prosciutto

SALMON TRANCIA
Leeks, autumn mushrooms, white wine, basil, crème