

blend

on main

chef's 5 flight thursdays' 49

tonight's menu

menus to run from 9-27 to 3-28 price subject to change with seasonal offerings

vegan menu available every week (and it's fantastic)

plate 1

tempura vegetable

asparagus, zucchini, squash, mushroom, apricot glaze

plate 2

(gf) wild mushroom bisque

goat cheese crouton

plate 3

(gf) "winter salad"

petite arugula, apples, toasted pecans, gorgonzola, fennel vinaigrette

(gf) capon rollatini

our house specialty,
pecan cloaked,
mascarpone & spinach
stuffed, beurre blanc

(gf) "seafood risotto"

arborio rice, scallop,
mussels, shrimp,
lobster butter

(gf) "melanzana"

pappardelle pasta,
plum tomato, crispy
eggplant, mascarpone

plate 5

(gf) belgian waffle smoked maple bourbon & sea salted caramel

or

(gf) flourless chocolate cake

"welcome to my home, please enjoy this culinary experience. this menu is to change weekly and won't be released until thursday afternoon. absolutely no substitutions. otherwise you go be a chef at home and create your own dishes."

-chef lou

(gf) gluten free