

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

(gf) caponata & shrimp

braised eggplant, late garden tomato, herbs, marinated charred gulf shrimp

plate 2

(gf) sweet potato & ginger bisque

lobster & corn garnish

plate 3

(gf) "autumn salad"

petite arugula, pumpkin spiced apples, toasted almonds, miso vinaigrette

(gf) capon rollatini

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

(gf) "lamb"

lamb chop, frenched,
wild mushroom
arancini, rosemary
demi glace

(gf) "il giardenello"

Risotto, basil pesto
roasted pepper,
spinach, artichoke
herb goat cheese

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