

menu no. 4 (.5)



GOING DRY

waldorf salad

apple, celery, walnut, butterheads

chilled tomato soup

basil, ricotta

shellfish

beausoleil oyster, shrimp cocktail, baked clam

fruit cocktail

fig, hyssop, kentucky ham

black bass

artichokes, herb butter

summer squash gratin

eggplant, tomato, olives

fried chicken

kale, bacon gravy, lemon

veal scallopini

lemon, capers, arugula

prime rib

au jus, horseradish, watercress

DESSERT

\$58 prix fixe

CREDIT CARDS ONLY

EXECUTIVE CHEF JOHN FRASER
CHEF DE CUISINE HADLEY SCHMITT
WHATHAPPENSWHEN_COOKING

