



September 24 - October 1, 2021

## Front Street Cafe

### PRIX FIXE MENU

*\$40 per person  
Available 5pm-10pm*

#### FIRST COURSE:

**House-Made Rosemary Focaccia Bread olive tapenade, long hots, pomodoro sauce**

#### SECOND COURSE CHOICES:

##### **Roasted Heirloom Carrots**

*harissa-yogurt, dill-carrot top pesto, crispy shallots*

##### **Crispy Brussel's Sprouts**

*red onions, dried cranberries, citrus vinaigrette, smoked paprika, cumin salt*

##### **Trio of Beets**

*toasted pistachios, pomegranate reduction, pomegranate seeds, goat cheese mousse*

#### THIRD COURSE CHOICES:

##### **Wild Mushroom Risotto**

*king oyster mushroom scallops, arborio, roasted baby fennel, garlic, parmesan, blistered cherry tomatoes, aged balsamic*

##### **Beet Raviolis and Kale**

*beet pasta, sunflower ricotta, lacinato kale, shallots, garlic, plant-based beurre blanc*

##### **Tri-Colored Quinoa Grain Bowl**

*quinoa and wild rice tabouli, cherry tomatoes, avocado, cucumber, pickled red onions, mixed baby kale, maple-paprika grilled pita, lemon za'atar vinaigrette, marinated tofu*

**“Parmesan” Crusted Eggplant**

*sunflower ricotta, broccolini, aged balsamic, pomodoro sauce, parmesan*

**FOURTH COURSE:**

**Choose from our daily special selections**