



GRADUATION

Weekend menu

PRIX FIXE 3 COURSE MENU

\$85.00 PER PERSON

AMUSE BOUCHE

Appetizers - choose one

Simple Greens or Caesar Salad

Beets & Berries

Maple Vin, Nuts & Fresh Mint

Potato Leek Soup

Pierogi

Corned Beef Pierogi, 1,000 Island Remoulade & Apple Butter

Entrées - choose one

Airline Chicken Breast

Roasted Seasonal Vegetable, Confit Fingerling Potato & Beurre Blanc

Pan Seared Steelhead Trout

Spring Vegetable Risotto, Dressed Pea Shoot Salad

Prime NY Strip

Whipped Confit Garlic Potatoes, Roasted Vegetables & Chimichurri

Roasted Beet Shawarma

Hummus & Pita Chips

Desserts - choose one

Jones Family Farm Cheesecake

Fresh Berries

Vanilla Crème Brûlée

Sugar Cookie

House-Made Sorbet & Gelato Flight

3 Different Types of Sorbet & Gelato



**Taylor &
the Cook**
ON MAIN

