

# THREE COURSE PRIX FIXE MENU

# **FIRST COURSE**

Simple Green Salad Utica Bread & Maple Butter

# SECOND COURSE - CHOICE OF:

Beef Tenderloin Bordelaise Sauce, Chef's Side, Farm Vegetables Chicken Francaise Chef's Side, Farm Vegetables Pan Roasted Steelhead Trout Mustard Vinaigrette, Chef's Side, Farm Vegetables Vegan Risotto Farm Vegetables

# THIRD COURSE – CHOICE OF:

Cheesecake Affogato Vanilla Gelato Sorbet

> **\$75.00 per guest – plus 20% gratuity and NYS Tax** *Includes Soft Drinks and Drip Coffee or Hot Tea*

### WE WOULD BE MORE THAN HAPPY TO DISCUSS ADDITIONS TO YOUR MEAL

#### ASK US ABOUT:

NYS Cheese & Charcuterie - Supplements to Entrees Family Style Sides - Wine Pairings