



*Welcome to Fabulicious
February 21-28, 2018
Dinner
Three courses \$ 42*

Appetizers

Roasted Butternut Squash Soup
Maple Crème Fraîche

Organic Green Salad
Local Heritage Greens, Honey Dijon Vinaigrette, Toasted Pumpkin Seeds,
Sweet Pickled Red Onions & Crumbled Goat Cheese

Zees Caesar Salad
Lemon Balsamic Dressing, Freshly Chopped Romaine, Westphalian Ham Chip, Shredded
Parmesan & Rosemary Garlic Focaccia Croutons

Entrées

Crispy Arctic Char
Pan Seared, Butter Braised Leeks, Lemon & Herb Potato Rosti,
Chardonnay Beurre Blanc

Bourbon Chicken
Bourbon & Honey Glazed Chicken Suprême, Sweet Potato Pavé,
Seasonal Vegetables

Root Beer Braised Short Rib
Root Beer Braised Beef Rib, Confit Garlic, Shallot & Fingerling Potato Hash,
Seasonal Vegetables, Sassafras Veal Jus

Desserts

Raspberry Sorbet
Candied Lime & Fresh Berries
Chef's Seasonally Inspired Cheesecake

Executive Chef Matt Tattrie