MARKET STREET

FIRST COURSE

choice of 2

CHOPPED
romaine, kale, harvest vegetables, bacon + bleu boursin

CAESAR
heart of romaine + parmesan flatbread

AAA
asparagus, almonds, arugula, spinach, egg + balsamic

VEGAN
green tomato + pea gazpacho

SEARED
steak tataki, baby kale, roasted shallot + parmesan

MAIN COURSE

select from either à la carte or composed

À LA CARTE MAIN COURSES:

select 2 proteins + 2 family-style sides

HERB-ROASTED CHICKEN BREAST
roasted leg, lager + mustard sauce

SCOTTISH SALMON FILET
horseradish + dill

PETITE BUTCHER'S FILET OF BEEF + BRAISED SHORT RIB
cabernet jus

FAMILY-STYLE SIDES

macaroni + cheese

roasted fingerling potatoes, leeks + shallots

broccoli, garlic + lightly hot peppers

sautéed spinach, wild mushrooms, fried red onion + mousseline

lobster mac + cheese
[+6 per guest]

COMPOSED MAIN COURSES:

select 2

BEEF DUO
local fingerlings, seasonal mushroom, asparagus, truffle + soy sabayon

SCOTTISH SALMON
crisp potatoes, fricassee of peas, favas + radish, horseradish + dill sauce

HALIBUT OR TURBOT
[based on availability]
cavatelli, sunflower + basil broth
[substitute sea scallops +4 per guest]

ROASTED CHICKEN BREAST
local fingerlings, broccolini, summer truffle + pretzel sauce

VEGAN ROASTED CAULIFLOWER + MAITAKE MUSHROOM
vegan roasted maitake, broccolini, cauliflower + asparagus, summer truffle vinaigrette

DESSERT

choice of

SWEET DUO OF CHOCOLATE + FRUIT

WARM VANILLA CAKE, CARAMEL + CHOCOLATE PÂTÉ

MENUS + PRICING ARE SUBJECT TO CHANGE.

beverages, tax, gratuities + facilities fee additional.