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# THREE-COURSE DINNER MENU

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**\$36**

## | STARTERS |

**KALE & QUINOA SALAD** pecans, cranberries, Granny Smith apple, sweet potato and Manchego, citrus vinaigrette

**WILD MUSHROOM SOUP** truffle, chives

**CAESAR SALAD** chopped romaine, parmesan croutons, applewood bacon

## | MAINS |

**CRISPY ROASTED CHICKEN** herb roasted chicken, market fresh vegetables, wild mushrooms, fingerling potatoes, sage, onion jus

**PAN ROASTED SALMON** sweet pea puree, sugar snaps, fingerling potatoes, heirloom carrots, light butter sauce

**CHIPOTLE SIRLOIN** 7oz sirloin, chipotle butter, goat cheese, market fresh vegetables, russet potato mash

## | DESSERT |

**FRESH BAKED APPLE PIE** traditional pie crust with granny smith apples and oatmeal crumble. Served with our house churned bourbon vanilla ice cream.

**JAPANESE CHEESECAKE** souffle style cheesecake, matcha powder, torched lemon curd

**HOMESTYLE BROWNIE** freshly baked brownie, vanilla mousse, salted sponge toffee, brulee orange



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SCRATCH KITCHEN