

Burlesque Dinner Menu February 3rd 2018

Appetizer

Artisan greens with beats, goat cheese and sherry mustard vinaigrette

Entrees

Chicken supreme with mushroom cream sauce, mashed potatoes, Brussels sprouts

Guinness braised beef short rib, celery root mashed potatoes, Swiss chard

Curried root vegetable tagine, Israeli couscous, toasted almonds

Dessert

Double chocolate brownie, vanilla ice cream

Please advise staff of any allergies