



An Evening of

EMBERS

Appetizers

Seared Scallop and Butternut Squash Pureé

Pan-seared Sea scallops served over oven roasted butternut squash pureé with brown butter and a maple-balsamic glaze

\$13

Soup and Salad

Wild Mushroom Bisque

Roasted wild mushroom soup finished with thyme, cream, truffle oil and crispy shallots

\$10

Winter Harvest Salad

Baby arugula and mixed greens with beets, pears, candied walnuts, goat cheese, pomegranate seeds, and a champagne vinaigrette

\$12

Mains

Cabernet Braised Short Ribs

Slow-Braised beef short ribs served with a rich cabernet reduction, roasted pearl onions, and fresh herbs. Paired with roasted winter vegetables and truffle Parmesan potato gratin

\$32

Herb Crusted Swordfish

Pan-roasted swordfish with lemon beurre blanc, dill, and a winter herb garnish. Paired with roasted winter vegetables and truffle Parmesan potato gratin

\$31

Dessert

Pumpkin Cheesecake

Spiced pumpkin cheesecake, graham cracker crust, and a maple whipped cream

\$10

