

TASTE OF CURRANT'S DINNER

prix fixe three course for \$35

starter

ONION SOUP GRATINÉE

country french bread, melted gruyère

HABANERO~TANGERINE SALMON TARTARE

sweet & yukan potato chips, micro thai basil, fried capers, basil oil

POACHED PEAR SALAD

roquefort, roasted cipollini onions, walnuts,
frisée, spinach, brown butter vinaigrette

entrée

SAUTÉED SEA BASS

sauté of delicata squash, chanterelle mushrooms & baby kale,
olive~red pepper~citrus vinaigrette

SEARED DUCK BREAST + DUCK CONFIT

marsala lentils, brussels sprouts, dried cherry, duck jus

STEAK FRITES

Brandt Farm's grilled hanger steak, wild mushroom~spinach sauté,
thyme fries, bordeaux sauce & a side of béarnaise

dessert

CARA CARA ORANGE CRÈME BRÛLÉE

dark chocolate dipped biscotti

PROFITEROLE

vanilla ice cream, chocolate sauce, candied almonds, amaretto whipped cream

CHOCOLATE MOUSSE CAKE

vanilla whipped cream, raspberry coulis, chocolate sauce