



Wine and Dine

Sundays & Thursdays Only

\$100 Per Couple*/ \$75 without Wine*

Includes a bottle of wine

Your choice of Red or White

Choice of 3 Courses

Appetizers

Roasted Butternut Squash Soup

Maple Crème Fraîche

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Organic Green Salad

Local Heritage Greens, Honey Dijon Vinaigrette, Toasted Pumpkin Seeds,
Sweet Pickled Red Onions & Crumbled Goat Cheese

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Zees Caesar Salad

Lemon Balsamic Dressing, Freshly Chopped Kale, Westphalian Ham Chip, Shredded Parmesan &
Rosemary Garlic Focaccia Croutons

Entrées

Crispy Arctic Char

Pan Seared, Butter Braised Leeks, Lemon & Herb Potato Rosti,
Chardonnay Beurre Blanc

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Bourbon Chicken

Bourbon & Honey Glazed Chicken Suprême, Sweet Potato Pavé,
Seasonal Vegetables

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Root Beer Braised Short Rib

Root Beer Braised Beef Rib, Confit Garlic, Shallot & Fingerling Potato Hash,
Seasonal Vegetables, Sassafras Veal Jus

Desserts

Raspberry Sorbet

Candied Lime & Fresh Berries

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Chef's Seasonally Inspired Cheesecake

Executive Chef Matt Tattrie

*Price not inclusive of taxes or gratuities