# Date Night @ Hob Nob Restaurant

## Appetizer

Chefs Daily Soup Creation

or

Romaine Salad
*Garlic Dressing, Crispy Pancetta, Anchovies, Truffle Croutons, Reggiano*

## Mains

Duck Leg Confit
*Pork Cassoulet, Grilled Broccolini, Simple Red Wine Jus*

or

Olive Crusted Alaskan Sablefish
*Beluga Lentils, Blistered Cherry Tomato, Roasted Cauliflower, Curry Coconut Sauce*

or

Eggplant Timbale
*Squash Hummus, Ratatouille, Pickled Onion*

## Desserts

Chocolate Truffle

or

Red Velvet Cake

**$45** Per Person

Executive Chef

Seth Labonte

Ask your server about tonight's Bar Specials