

WINTER 2018–2019 THREE-COURSE MENU

ACT I: STARTERS

Brown Butter Cauliflower Soup

Apple Funnel Cake, Chive Oil

Pomegranate Orange Salad

Spinach, Candied Pistachios, Red Onion, Manchego,
Vanilla Pomegranate Vinaigrette



Roasted Carrot

Arugula, Dried Cherries, Wheat Berries, Chickpeas,
Honey Lime Yogurt

ACT II: ENTRÉES



House-Made Falafel

Yuzu Pickled Root Vegetables, Lemon Za'atar Goat Cheese

Moules Marinières

House-Made Toasted Cornmeal Baguette, Cidré,
Circle B Ranch Bacon, Rosemary Aioli

Caramelized Duck Breast*

Blood Orange Gastrique, Duck Fat Brussels Sprouts,
Sweet Potato Puree

Hatfield Signature Braised Short Rib

Wild Mushrooms, Pommes Aligot, Sauce Bordelaise

FINALE: DESSERTS

Let's Go Bananas!

Chef Laura's Homemade Banana Bread Waffle,
Banana Walnut Ice Cream, Pineapple, Walnut Glass

Orange Clove Crème Brûlée

Spiced Arlette Branches, Poached Pears, Cranberry Compote

Chocolate Peppermint

Hazelnut Crunch Chocolate Bar, Devil's Food,
Peppermint Milk Chocolate Mousse, Candy Cane Floss,
Mocha Crème Anglaise

\$37 per person

Please choose one selection from each course



Saint Luke's Health System recommended heart-healthy option

Parties of 8 or more will have 20% gratuity added. Split charge \$12.
Menu is seasonal and subject to change. No substitutions please.
Please let your server know if you have any allergies or sensitivities. Every effort will be made to accommodate any allergies, however please be aware that our kitchen commonly uses wheat, dairy, soy, eggs, peanuts, tree-nuts, fish, and shellfish.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have a medical condition.