

CURRENTS

FINE DINING 

Chef David Schrier's Three Course
Weekly "Tasting" Menu

\$ 29

(add 5 for Filet of Beef)
amuse bouche

1st course

Gathered Field Greens Salad
Buttermilk-Yogurt Ranch Dressing, Basil Crostini

Roasted Local Shiitake Mushrooms
Rutabaga Gnocchi, Rabbit Confit, Herb Butter

Painted Hills Vegetable Beef Soup
Root Vegetables, Crème Fraiche

2nd course

Grilled Filet Of Beef
Dijon-Leek Potato Hash, Haricot Verts, Creole Mustard Demi Glace,
Compound Mushroom Butter

Bacon Wrapped Pork Tenderloin
Sweet Potato Puree, Beans, Spicy Tomato Demi Glace

Sautéed Chicken Breast
Braised Greens, Cornbread-Focaccia Dressing, Roasted Chicken Jus Lie

Red Miso Lacquered Wild Salmon
Celery-Parsnip Puree, Lobster Cream, Wilted Spinach Leaves

3rd course

Vanilla Bean Panna Cotta
Strawberry Coulis, Chocolate Touile

Blueberry Bread Pudding
Maple Cinnamon Ice Cream, Caramel Anglaise

David Schrier
Executive Chef