

# CURRENTS

FINE DINING

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Chef David Schrier's Three Course

Weekly "Tasting" Menu

**\$ 29**

(add 5 for Filet of Beef)

amuse bouche

1st course

Gathered Field Greens Salad

Bacon Vinaigrette

Mushroom and Artichoke Ravioli

Spicy Tomato Sauce

Cauliflower Onion Soup

Crispy Pancetta

2<sup>nd</sup> course

Grilled Filet Of Beef

Dijon-Leek Potato Hash, Haricot Verts, Creole Mustard Demi Glace,

Compound Mushroom Butter

Pork Shoulder Bolognese

Papardelle Pasta, Parmesan Cheese

Pan Seared Chicken Breast

Creamy Polenta, Broccolini

Oven Roasted Wild Salmon

Potato Puree, Wilted Spinach, Poblano Pepper Cream

3<sup>rd</sup> course

Ginger Passion Fruit Sorbet

Kiwi, Strawberries

Blueberry Bread Pudding

Maple Cinnamon Ice Cream, Chocolate Sauce

David Schrier

Executive Chef