

CURRENTS

FINE DINING

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

\$ 29

(Add 5 for Filet of Beef)

1st course

Baby Iceberg Wedge

Candied Tomato-Bacon Vinaigrette, Bleu Cheese, Curled Carrots

Deep Fried Green Tomatoes

Remulaude Sauce

Asparagus Bisque

Crispy Parma Ham Garnish

2nd course

Grilled Filet of Beef

Lemon-Potato Mash, Broccoli Gratin, Compound Mushroom Butter, Demi Glace

Japanese Miso Glazed Codfish

Soy-Pickled Vegetable Spring Roll, Ponzu Sauce, Shelled Edamame Beans

Grilled Game Hen

Roasted Garlic-Garbanzo Bean Salad, Spinach, Olives, Smoky Saffron-Cumin Aioli

3rd course

Blueberry Bread Pudding

Vanilla Bean Anglaise

Strawberry-Balsamic Shortcake

Black Pepper Ice Cream, Sweet Biscuits