Menu Gourmet Tuesday Soup

Wild Mushrooms, Caramelized Onions, and Kale with Truffle Butter Toasts

Appetizer

Beetroot and Vodka Cured Salmon with Thyme and Dill



Vermouth Steamed Mussels with Shallots and Heirloom Tomatoes

Salad

Fresh Greens and Fried Burrata with Balsamic Marinated Tomatoes

Sorbet

## Pomegranate Sorbet

Entrée

Prime Pork Chop topped with Pork Belly and Fresh Herbs served with Herb Potato Round and **Vegetable Flowers** 

Dessert

Chocolate and Strawberry Mini Cake with Chocolate Ganache and Berries