

# S O L É

Fall/Winter 2024  
Dinner Menu 1

## Appetizers

### Seasonal Soup

or

### Solé Salad

*Honeycrisp apples, heirloom carrots, arugula, kale, candied pecans,  
crumbled goat cheese, hemp seeds, lemon thyme dressing*

or

### Caesar Salad

*romaine, hickory smoked bacon, rustic croutons, Parmesan, classic  
dressing*

## Entrées

### Steak & Frites

*charbroiled 8oz flatiron steak, maître d'hôtel butter*

or

### Roasted Chicken

*fingerling potatoes, maple glazes turnips & carrots, grapes, toasted almonds, natural gravy*

or

### Tiger Shrimp Mafaldine

*sautéed tiger shrimp, ribbon noodles, garlic, red peppers,  
white wine, roasted tomato cream sauce*

## Desserts

### Crème Brûlée

or

### Basque Cheesecake

Coffee or tea

\$54 per Guest

Subject to applicable taxes.