

S O L É

Fall/Winter 2024 Dinner Menu 2

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

Baked Salmon

dukkah crusted, spiced pumpkin squash, Brussels sprouts, cassoulet beans, maple mustard

or

Roasted Chicken

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

Desserts

Crème Brûlée

or

Basque Cheesecake

Coffee or Tea

\$65 per Guest

Subject to applicable taxes.