

EDGE



First Course

Vegetarian Flat Bread

Potato, Parsnip Puree, Charred Broccolini, Squash, Sun-dried Tomato, Goat Cheese, Balsamic Glaze

Fried Brussels Sprouts

Pepper Jam, Goat Cheese, Jalapenos, Bacon Lardons

Winter Salad

Spring Mix, Grana, Goat Cheese, Pomegranate Seeds, Mandarin Orange Segments, Candid Walnuts, Fig Balsamic Vinaigrette

Hearts of Romaine

Caesar Dressing, Grana, Grape Tomatoes Sourdough Croutons

Soup Du Jour

Second Course

Braised Chicken Cacciatore

Red Peppers, Onions, Garlic, Tomato, Chicken Thighs with Creamy Polenta

Shrimp Fra Diabolo

Smoked Bacon, Roasted Tomato Cream Sauce, Green Onion, Grana Over Cavatappi

Pulled Pork Tacos

Cilantro, Red Onions, Chipotle Cream, Pickled Jalapenos Cilantro Lime Rice

Herb Crusted Pork Lion

Charred Brussel Sprouts, Farro, Confit Garlic, Apple BBQ Glaze

Dessert

Warm Apple Cranberry Crisp

Brown Sugar Cinnamon Whipped Cream, Crème Anglaise

Carrot Cake Bar

With Brown Sugar Cream Cheese Icing

Flourless Chocolate Cake

Bailey's Whipped Cream, Caramel Sauce

Chef Selected Ice Cream

Executive Chef	Timothy Widrick
Executive Sous Chef	Kyle Abel
Sous Chef	Bernard Berry

\$45.00 Does Not Include Tax, Gratuity & Beverages
20% Gratuity will be added to parties of 6 or more

*Consuming Raw or Undercooked Seafood, Shellfish & Meats May Increase Your Risk of Food Borne Illness.

