

LENT PRIX FIXE MENU

AVAILABLE EVERY FRIDAY, FEBRUARY 20 – APRIL 3

Starting at \$35 | Add Wine Pairings + \$12



First Course

WINE PAIRING Rose or Pinot Noir

SHRIMP COCKTAIL GFF three shrimp, horseradish cream, cocktail sauce, watermelon radish

FRENCH ONION SOUP GFF crouton, gruyère & provolone cheeses

LOBSTER BISQUE GFF sherry & chive oil

CAESAR SALAD GFF romaine, parmesan, garlic baguette, classic caesar dressing

ROASTED BEET SALAD GFF frisée, goat cheese, candied pistachios, white balsamic honey vinaigrette

Second Course

WINE PAIRING Chardonnay or Syrah

FISH & CHIPS beer-battered haddock, house-cut fries, coleslaw, charred lemon aioli 35

RAINBOW TROUT panko crusted, broccolini, charred half lemon 45

SALMON* GFF polenta cake, port red onion marmalade, creamy cucumber & fennel salad 45

WALLEYE GFF seasonal aromatic vegetables, brown butter sauce 45

SWORDFISH GFF pan-seared, roasted vegetables, carrot purée, harissa honey glaze 45

TWIN LOBSTER GFF two 4oz. lobster tails, butternut squash risotto, asparagus, drawn butter, lemon 60

SEARED SCALLOPS* GFF root vegetables, shaved brussels sprouts, kale, honey & balsamic glaze 60

Third Course

WINE PAIRING Dessert White or Grahams' Six Grapes Port

CRÈME BRÛLÉE GFF vanilla cream, caramelized sugar

NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar

BREAD PUDDING brioche bread, raisins, salted caramel sauce ~ à la mode +2

CHOCOLATE SOUFLÉ CAKE warm fudge center ~ à la mode +2

Tax & Gratuity not included. No substitutions please. 012726

Menu items subject to change based on availability. A 20% service charge will be added for parties of 8 or more.

* Consumer advisory: items are served raw, under cooked or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

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