Mainline Restaurant Week
FALL 2019

First Course
ROASTED HUBBARD SQUASH SOUP
Toasted Pepitas, Cider Gastrique

AVOCADO AND BEET HUMMUS
Grilled Pita, Crispy Lavash

BUFFALO’S MILK BURRATA
Salt Roasted Pear, Spiced Walnuts, Grilled Sourdough

Entree Course
IDAHO RAINBOW TROUT
Roasted Poblano Cream, Marinated Red Cabbage, Shaved Radish & Carrot, Macadamia Nut

BRICK PRESSED CHICKEN
Braised Kale, Crispy Fingerlings, Grilled Lemon, Herbed Chicken Jus

CHILI CON CARNE
Red Chili Braised Pork Shoulder, Jasmine Rice, Cilantro Yogurt, Shaved Radish

Dessert Course
CHEF’S TRIO
Seasonal Cheesecake, Classic Chocolate Cake, Apple Cranberry Tart

Select One From Each Course $45. per guest.
Adjustments for Special Dietary Needs are Available Upon Request

MERICK DEVINE, CHEF DE CUISINE