



Dine Downtown
January 9th~18th

1st Course

Caesar Salad with Romaine Lettuce, Garlic Croutons,
Classic Caesar Dressing and a Parmesan Crisp.

or

Spanish Vegetable Chickpea Soup
with Cilantro and Pepitas.*

2nd Course

Beeler's Fire-roasted Double-cut Rib Chop with Pecan-Honey Glaze
over Mountain Rose Potatoes and Broccoli di Cicco.

or

House-made Herb de Provence Papperdelle
with Country Bolognese and shaved Parmesan.*

3rd Course

Vanilla Bean Panna Cotta with Orange Glaze,
winter Citrus and Almond Biscotti.

or

Apple-Cranberry Bread Pudding with
Whiskey Caramel and Cardamom Whipped Cream.

\$30 *pre person*

\$15 *per person* **Wine Pairings**

+ tax & gratuity

no substitutions

*vegetarian or vegetarian option available