

Gage & Toller.

3 Course Dinner \$60

Menu:

Appetizers:

Roasted Carrots

Miso Yogurt, Pickled Ramp Vinaigrette, Pistachio Dukkah

Early Girl Mixed Greens,

herbs, aged sherry vinaigrette, shallots, herbs

Crispy Hen of the Woods Mushrooms

black garlic aioli, G&T sriracha

Entree:

Prime Sirloin Steak

8oz Sirloin, Crispy Fingerlings, Watrecress, Blue Cheese Sauce

Pan Seared Ocean Trout

Zucchini, Eggplant, Tomatoes, Peppers, Green Onion Soubise

Cauliflower Dish (V)

Roasted Cauliflower, Leek Puree, Chow Chow Relish, Fried Capers

Dessert:

Campfire Sundae

dark chocolate ice cream, graham cracker, toasted meringue

Blueberry Pie

cookie crust, cornmeal streusel, whipped cream

Biscuit Tortoni

almonds, amaretti cookie, maraschino cherry