

Core Kitchen *culinary residency at Gateways Dine & Drink*

Opening Night Prix Fixe Menu

Three Courses for \$55

Warm Winter Roots Salad

rosemary, bulgur wheat, apple butter, concord grape vinaigrette, grains of paradise

or

Celeriac & Lobster Bisque

peekytoe crab, spruce oil, celery leaf

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Seared Spanish Mackerel

pearled couscous, pimento, carrots, mint, parsley

or

Beef Butcher's Steak

Wild Hive Grain Project polenta, smoked confit tomatoes, roasted garlic beef jus, watercress

or

King Trumpet Schnitzel

spiced braised bok choy and Napa cabbage, daikon, caramel soy broth

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Four Fat Fowl Cheese Plate

Camambertha, rhubarb preserves, mustard, BMB bread

or

Lemon Balm Panna Cotta

blueberry gelée, sugar cookie crumb

Thank you for joining us

