

Shearn's

SEAFOOD PRIME STEAKS

FALL CHEF'S FEATURES • \$85*

APPETIZER

Fried Brie

Almond Crust | Crostini | Local Honey | Dried Figs | Prosciutto

SALAD

Harvest Salad

Baby Kale | Roasted Butternut Squash | Honeycrisp Apples
Dried Cranberries | Candied Pecans | Apple Cider Vinaigrette

SOUP

Cream of Pumpkin

Fall Spices | Toasted Pepitas | Crème Fraîche | Extra Virgin Olive Oil

ENTRÉE

Served with Yukon Gold Potato Purée and Chef's Seasonal Vegetables

choice of

Grilled Veal Chop

Wild Mushroom Marsala Cream | Crispy Shallots

or

Seared Duck Breast

Dark Cherry Gastrique | Orange Zest | Fresh Thyme

DESSERT

Apple Pie Fritter Cake

Vanilla Ice Cream | Caramel Bourbon

FRESHLY BREWED COFFEE | ESPRESSO | CAPPUCINO | ASSORTED FINE TEAS

Located on the 9th Floor

Regular Shearn's menu will be available
+tax & gratuity



Reservations Recommended

resy.com or call ext. 4554