

Attain

- STARTERS -

SHRIMP COCKTAIL ~ GF	\$12
golden tomato cocktail sauce and poached giant shrimp served with pineapple slaw	
CHARCUTERIE BOARD	\$14
assorted Artisan meats, cheeses and fruit spreads	
BUFFALO BURRATA ~ GF	\$10
burrata cheese over a micro herb salad with heirloom tomatoes, fresh basil	
BREAD BASKET	\$6
assortment of homemade breadbasket, muffins, lavish crackers, European butter and dipping oils	

- SOUPS & SALADS -

CARROT GINGER BISQUE ~ GF	\$5
carrot and ginger bisque with cinnamon brioche, croutons and parsley oil	
CAESAR SALAD ~ GF	\$8
marinated white anchovies, homemade dressing and parmesan crisp	
add protein: salmon, chicken, or shrimp	\$7
CHILI ROASTED RED	\$7
DELICIOUS APPLE SALAD ~ GF	
micro greens and sprouts, fig yogurt dressing and aged balsamic vinegar drizzle	

- ENTREE -

WHITE WINE POACHED ATLANTIC SALMON ~ GF ♥	\$25
served over shitake mushroom and potato hash, saffron aioli, golden beets and broccolini	
PAN-SEARED EUROPEAN BRANZINO ~ GF ♥	\$29
Italian Sea Bass pan-seared over asparagus risotto, cinnamon carrots, parsnips and lemon butter	
HERB MARINATED BONE-IN CHICKEN BREAST ~ GF	\$19
served with truffle au jus, roasted brussels sprouts and Boursin cheese mashed potatoes	
FILET OF BEEF ~ GF	\$29
served with haricot vert, king oyster mushrooms, Boursin mashed potatoes, fried parsnips and sun-dried tomato butter	
HERB MARINATED PORK-CHOP ~ GF	\$27
Over spaghetti squash, foraged mushrooms and carrot-potato mash, served with truffle & rosemary au jus	
EDAMAME RISOTTO ~ GF ♥	\$23
arborio risotto with white wine, parmesan cheese and heavy cream. Smashed edamame and flowering thyme	

- SIDES -

\$3

BAKED POTATO OR SWEET POTATO
BOURSIN MASHED POTATOES
CARROT-POTATO MASH
HARICOT VERT GREEN BEANS

ROASTED BRUSSEL SPROUTS
ROASTED FINGERLING POTATOES
SIDE SALAD
SWEET POTATO FRIES