

Hanna Bistro *fresh food, simply prepared*

Three Courses \$25

First Course

Hearty Tuscan White Bean Soup

Topped with parmesan curls

or

Escargot and Mini Mushroom Kebab

Over a vermouth, garlic-mushroom jus

or

Radicchio-Arugula Salad

Sun-dried tomato vinaigrette, candied almonds and goat cheese

Second Course

Grilled Halibut in Artichoke and Tomato Broth

Over a bed of sautéed bok choy and topped with garlic chips

or

Half Oven Roasted Rosemary Chicken

Layered sweet potato and spinach drizzled with honey bourbon butter

or

Chocolate Rubbed Hanger Steak

Fingerling potatoes dusted with herbs de Provence
and roasted broccoli with a hint of lemon

Third Course

Bittersweet Chocolate Marquise

Espresso Caramel Sauce, toasted Meringue,
Chocolate Covered Espresso Beans

or

Lemon Pot de Crème

Vanilla Shortbread Cookie

Thank you for choosing to dine locally. We strongly encourage you to consider pairing
this meal with one of our local wine selections.
Vegetarian and gluten free choice available.