TCRW



2023

# Three Courses | Each Paired with a 50z Rare Bird Beer | \$35

No reservations! Just arrive and enjoy. Choose one of each:



Paired with Blood Orange You Witty? Blood Orange Witbier

Cheese Plate \* Creamy French Brie, Artigiano Balsamic & Onion, BellaVitano, Beemster Aged Gouda

## Mushroom Bisque \*

A rich and creamy blend of Pecorino cheese and gourmet mushrooms

## Sesame Ginger Salad \*

Sesame ginger dressing, spring mix, cucumber, mandarin orange, radish, cabbage, carrot



Paired with Kushy Punch IPA

# Marinated Beef Tenderloin \*

Pecorino rissoto and charred broccolini

#### Seared Scallops \*

Pecorino rissoto, beurre blanc, and charred broccolini

## Mushroom Pasta

Mushroom and truffle ravioli, Pinot Grigio cream sauce, and Pecorino cheese

# Dessert

Paired with No Pressure Imperial Stout

**Chocolate Torte** \* Delicious flourless chocolate cake with whipped cream

Crème Brûlée \* Rich vanilla custard with caramelized sugar crusted top

#### No Substitutions or Modifications!

\* Gluten Free