

Q1

2017

WELCOME TO THE DEPOT!

**FIRST
COURSE**

Brussels Sprouts
Flash fried with bacon, maple & sherry vinaigrette

&

Artichoke, Cheese & Kale Dip
Served warm with grilled pita bread

&

Cornbread Fritters
Served with honey & Biggest Little Bourbon glaze

**SECOND
COURSE**

Caesar Salad
Creamy Caesar dressing, chopped romaine, house croûtons
& Parmesan cheese

&

Mixed Green Salad
Sun dried tomatoes, parmesan, toasted pinenuts, red onions,
kalamata olives & basil balsamic vinaigrette

**THIRD
COURSE**

Cast Iron Filet
6oz 28 day dry aged CAB filet topped with a mushroom soubise
over haricot verts & fingerling potatoes

or

Verlasso Salmon
Served with cauliflower puree, braised Brussels sprouts &
fennel topped with persimmon & cranberry chutney

or

Rotisserie Chicken
Served with bacon mashed potatoes and roasted vegetables

or

Stuffed Poblano (v)
Stuffed with potatoes, cheddar cheese & black beans topped
with cojita cheese and red crema

**FOURTH
COURSE
(Optional)**

Local assorted artisan desserts served family style