

3 THREE ON THURSDAY

three gourmet courses for \$38

September 12th, 2019

First Course

Wild Canadian Mussels
tomato, garlic, white wine, herbs, and butter

Second Course

Grilled Butcher's Cut Hanger Steak
wild mushroom sauce, porcini potato, wilted sautéed spinach with toasted garlic

Third Course

Deep Chocolate Torte
late summer peach and berry fruits, vanilla whipped cream

*\$38 per person excludes tax & gratuity.
No substitutions or shared plates please.*