

Butcher and Singer
2018 Dinner Menu

FIRST COURSE

choice of

Butternut Squash Soup *brown butter*
Crab Cake *lemon aioli and fennel slaw*
Caesar Salad *parmesan croutons*

SECOND COURSE

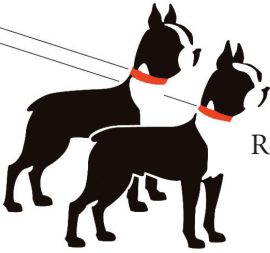
choice of

8 oz. Filet* *served to temperature*
Roasted Salmon* *fingerling potatoes, mushroom, garlic beurre blanc*
Roasted Chicken Breast *root vegetables and natural jus*

SIDES

choice of

Mashed Potato
Creamed Spinach
Roasted Cauliflower *parsley vinaigrette*



THIRD COURSE

choice of

Blood Orange Sorbet
Lemon Tart *blueberry compote*
Chocolate Pot de Crème *whipped cream*

COCKTAILS

Blackberry Gimlet | \$13
Effen vodka, citrus, house-made blackberry syrup
Classic Spiced Sour | \$12
Jim Beam black, lemon, spiced demerara syrup



**RESTAURANT
WEEK**