

# maple ave restaurant

5 courses \$69 per person

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hors d'oeuvres

house made bread and spreads:

pork rillettes and herb ricotta

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second

**summer salad**<sup>^</sup> peach, aged parmesan, smoked almonds, champagne vinaigrette

■  
third

choice of

**beef empanada** grass fed beef, caramelized onion, local corn, smoked paprika sauce

**organic fried green tomato** melted spicy pimento cheese

**chilled gazpacho**<sup>^</sup> heirloom tomato soup, cucumber extra virgin olive oil

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fourth

choice of

**pork confit steak**<sup>^</sup> brown butter sweet potato, eggplant caponata, herb chimi churri

**house gnocchi** basil pesto, summer squash, manchego

**crispy chicken milanese** house herb pasta, heirloom tomato, corn

**lamb ragu** elysian fields farm lamb, creamy semolina, calabrian chili, apricot relish

■  
fifth

choice of

**lithuanian doughnuts** milk caramel, cinnamon sugar

**peach crostata** lavender honey, crunchy demerara sugar

**ice cream** butter pecan<sup>^</sup> or cookies and cream

<sup>^</sup>can be made gluten free

Chef Justė Židelytė