

maple ave restaurant

4 courses \$55 per person

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first

salad[^] seasonal fruit, aged parmesan, smoked almonds, champagne vinaigrette

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second

choice of

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

crispy brussels[^] herb yogurt, pickled sun dried raisins, caraway

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third

choice of

pork confit steak[^] butternut squash puree, parsley chimi churri

house gnocchi basil pesto, squash, manchego

crispy chicken milanese house spaetzle pasta, aioli, lime wedge

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fourth

choice of

fried doughnuts cinnamon sugar

spiced cheesecake mousse[^] whipped creme fraiche

cookies and cream ice cream

[^]can be made gluten free

Chef Justė Židelytė