

# maple ave restaurant

5 courses \$69 per person

■  
hors d'oeuvres

**house made bread and spreads**

■  
second

**salad**<sup>^</sup> seasonal fruit, aged parmesan, smoked almonds, champagne vinaigrette

■  
third

choice of

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

**crispy brussels**<sup>^</sup> herb yogurt, pickled sun dried raisins, caraway

**gourmet mac and cheese** 3 cheese mornay sauce, elbows, crispy herbed panko topping

■  
fourth

choice of

**pork confit steak**<sup>^</sup> butternut squash puree, parsley chimi churri

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

**crispy chicken milanese** house spaetzle pasta, aioli, lime wedge

■  
fifth

choice of

**fried doughnuts** cinnamon sugar

**spiced cheesecake mousse**<sup>^</sup> whipped creme fraiche

**cookies and cream ice cream**

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

Chef Justė Židelytė