

# 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

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



fourth

choice of

**pork confit steak**<sup>^</sup> sweet potato puree, parsley chimichurri

**truffle mushroom risotto** squash, parmigiano reggiano

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



fifth

choice of

**fried doughnuts** cinnamon sugar

**coconut panna cotta**<sup>^</sup> ginger crunch

**chocolate ice cream**<sup>^</sup> berry sauce

<sup>^</sup>can be made gluten free. gluten free option for each course upon request.

Chef Justė Židelytė