



POP

THURSDAY DATE NIGHT

\$49 per couple

shared appetizer, two entrées, shared dessert with live music at 7:00

FIRST COURSE

select one per couple

BEER BATTERED VEGETABLES

cauliflower, baby zucchini, baby carrots, sunburst squash, haricots verts, sweet potato served with lemon aioli

AHI TUNA TARTARE

with avocado purée, cilantro, yuzu oil, and wonton chips

CAPRESE SALAD

heirloom tomatoes, burrata mozzarella, basil pesto, pine nuts, balsamic glaze, olive oil

SECOND COURSE

select two per couple

TRUFFLE MAC & CHEESE

white cheddar sauce, panko bread crumbs, topped with crispy oyster mushrooms

HERB SHRIMP

shrimp, spinach & tomato polenta cakes, mushroom sauce. Served with haricots verts & tomato salad.

DUCK CONFIT & PAPPARDELLE PASATA

made with house-made pappardelle pasta with wild mushrooms and mascarpone

THIRD COURSE

select one per couple

VANILLA CRÈME BRÛLÉE

with fresh berries and Chantilly cream

COOKIES & CREAM

browned butter chocolate chip cookie, chocolate caramel, topped with vanilla ice cream

SOUFFLÉ DU JOUR

Please ask your server for today's flavor.

Prices do not include tax and gratuity. Please notify your server of any dietary restrictions.