

fresh sheet
February 21 – March 17
3 courses for \$35



choice of starter

Roasted Beet Salad

goat cheese cream, arugula, crispy onions

Braised Endive and Leek Chop Salad

soft boiled egg, nutritional yeast dressing

Prosciutto Wrapped Tuna

salsa verde, ginger soy slaw

choice of entrée

20-Hour Short Rib

potato pave, cabbage

Slow Cooked Calamari Spaghettini

tomato and olive sauce, garlic toast

Seared Wild Sockeye Salmon

beet risotto, grilled peppers

choice of house made dessert

Chocolate Lava Cake

with ice cream

Vanilla Bean Crème Brûlée

avenue
B I S T R O