

B E X Supper Club

Reservations Only

Friday, June 7, 2019

\$65 per person; *excludes tax + gratuity*

"After a good dinner one can forgive anybody, even one's own relatives." -Oscar Wilde

Menu: includes amuse bouche

Starter (select 1)

Potato + Leek Soup

Mache with Strawberries, Candied Walnuts + Blue Cheese

Mache, strawberries, candied walnuts, valley shepherd's blue cheese, red onion + walnut vinaigrette

Mache, Radish + Frisse

Mache, Frisse + Radish with champagne vinaigrette

Mains (select 1)

Grilled Rib-Eye Steak with Gremolta

Served with roasted baby potatoes + grilled asparagus

Trout Almandine

Pan seared trout with almonds served with creamed spinach + roasted baby potatoes

Grilled Frenched Chicken Breast with Rhubarb Ginger Butter

Served with Sweet Potato Puree + grilled asparagus + lemons

Pappardelle with shaved asparagus, fava beans, pea puree, pea sprouts + parmesan

Desserts (select 1)

Le Bete Noire | *flourless chocolate torte*

Strawberry Rhubarb Panna Cotta

Meyer Lemon Semi-Freddo with Toasted Almonds + Fresh Berries

name:		phone #	
cc#		exp.	code
1 st seating*	6:00pm	2 nd seating	8:15pm

Dinner is served with coffee or tea. Espresso & Cappuccinos are available for an additional charge.

* Due to our limited capacity; 1st seating tables need to be reset by 8:00pm. **Thank You.**