



## **99 Main Restaurant**

### ***Course 1***

*Lamb crepes with feta cheese & fresh cilantro*

*Shrimp & basil beignets with sweet chili sauce*

### ***Course 2***

*Poached leek salad with herbed goat cheese, pine nuts, & dijon vinaigrette*

*Roasted butternut squash soup with sliced portabellas & hazelnut oil*

### ***Course 3***

*Civet of duck in red wine with locally grown oyster mushrooms & chives*

*Olive oil poached salmon with crab & cucumber salad*

*Grilled flat iron steak with vanilla-merlot butter*

**(\$30.00 plus tax and gratuity)**