



# SALEM'S SO SWEET



AVAILABLE THURSDAY 2.6 THROUGH SUNDAY 2.16

## STARTERS

### Stuffed Dates

Whipped Goat Cheese, Truffle Honey, Toasted Pistachio Dust, Blackberry Glaze, Seasoned Arugula  
[GF,V]

### Poached Pear Salad

Baby Greens, Candied Pecans, Gorgonzola Cheese, Dried Cranberries, Chocolate Balsamic Vinaigrette  
[GF,NF]

### Chimichurri Mussels

Caramelized Shallots, Tequila, Red Pepper Flakes, Focaccia Toast Points  
[NF]

## ENTREES

### Espresso-Rubbed Ribeye

Goat Cheese Compound Butter, Grilled Asparagus, Caramelized Onion Mashed Potato  
[GF,NF]

### Seared Diver Scallops

Maple-Miso Glaze, Celery Root Puree, Sautéed Swiss Chard, Green Onion, Toasted Sesame Seed  
[GF,NF]

### Cauliflower Gnocchi

Kale Pesto, Blistered Tomato, Sautéed Wild Mushrooms, Roasted Garlic Creme Fraiche  
[NF,V]

### Seafood Paella

Spanish Chorizo, Shrimp, Scallop, Calamari, Mussels, Sweet Pea, Saffron Rice, White Wine  
[DF,GF,NF]

## DESSERTS

### White Chocolate Panna Cotta

Champagne-Cherry Compote  
[GF,NF]

### Cinnamon-Spiced Churros

Sauce Trio: Spiced Chocolate Ganache, Raspberry Coulis, Bourbon Salted Caramel  
[NF]

### Vegan Dark Chocolate Mousse

Sea Salt, Fresh Berries  
[DF,GF,NF,V,W]

*Coffee and Tea Included*

[df: dairy-free gf: gluten-free nf: nut-free v: vegetarian]

**\$65 per person, exclusive of tax and gratuity**