

CHLOE



MSPMAG

Restaurant Week

\$45

FIRST

-choose one-

TOMATO AND ARTICHOKE SOUP

fresh basil, California olive oil, gluten-free, vegan

CHICKEN TINGA FLAUTAS

mojo adobado, creme fraiche

BURRATA WITH RATATOUILLE

house-made burrata, crostini, aged balsamic

SECOND

-choose one-

BAKED RADIATORE RATATOUILLE

fresh house-made mozzarella,
aged balsamic, bread crumbs

GRILLED DUROC PORK LOIN CHOP

pancetta citrus marmalade, baby arugula

SWEDISH MEATBALLS

blend of beef, pork & chicken,
mushroom gravy, horseradish mash

THIRD

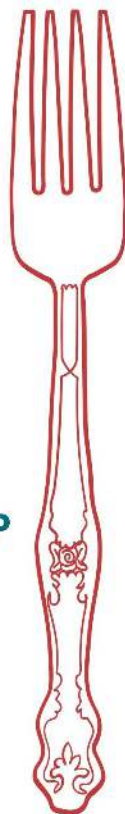
-choose one-

BUTTERMILK PANNA COTTA

brandy berry compote, pistachio granola

FLOURLESS CHOCOLATE TORTE

espresso creme anglaise,
strawberry rhubarb coulis



WINE PAIRING +\$15

choose one per course (optional)

FIRST

ISABEL SAUVIGNON BLANC
CHATEAU DU HUREAU CABERNET FRANC

SECOND

DALIA PINOT GRIGIO
NOAH RIVER WINES CABERNET SAUVIGNON

THIRD

LE CONTESSE PROSECCO
WARRES WARRIOR PORT

N/A PAIRING -\$15

choose one per course (optional)

FIRST

EINS ZWEI ZERO RIESLING - N/A
DUMB BLONDE N/A MOCKTAIL

SECOND

FRE CABERNET SAUVIGNON - N/A
BUSY SIGNAL - N/A MOCKTAIL

THIRD

FRE PROSECCO N/A
HEARTBREAKER - N/A MOCKTAIL