

CHLOE



MSPMAG

Restaurant Week

\$22

FIRST

-choose one-

CHICKEN TINGA FLAUTAS

mojo adobado, creme fraiche

TOMATO AND ARTICHOKE SOUP

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

SECOND

-choose one-

FRESH MOZZARELLA PANINO

house made mozzarella, ratatouille,
aged balsamic, arugula,
served with fries or simple greens

GRILLED DUROC PORK LOIN CHOP

pancetta citrus marmalade, baby arugula

SWEDISH MEATBALLS

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

THIRD

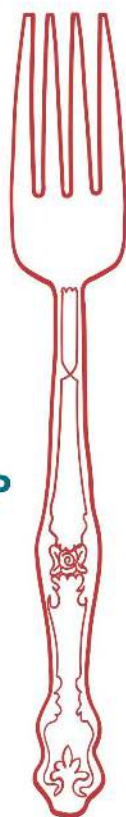
-choose one-

BUTTERMILK PANNA COTTA

Brandy berry compote, pistachio granola

FLOURLESS CHOCOLATE TORTE

espresso creme anglaise,
strawberry rhubarb coulis



WINE PAIRING + \$10

choose one per course (optional)

FIRST

EVOLUCIO FURMINT
MOSQUITA MUERTA MALBEC

SECOND

DALIA PINOT GRIGIO
CHATEAU DE CUGAT BORDEAUX

THIRD

LE CONTESSE PROSECCO
WARRES WARRIOR PORT

N/A PAIRING + \$10

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