

SALT 2.0

MAKING IT HAPPEN

A Night To Die For MENU

THE PRE-MEDITATION

GARDEN SALAD

HEIRLOOM GREENS, CHERRY TOMATOES, CUCUMBERS, BELL PEPPERS, RAINBOW CARROTS, AND RED ONION. SERVED WITH MAPLE BALSAMIC, OR OLIVE OIL AND VINEGAR

GREEK PASTA SALAD

RED ONION, CUCUMBER, BELL PEPPERS, CHERRY TOMATOES, RED WINE VINAIGRETTE, FETA CHEESE ON THE SIDE

THE ACT

COLA BRAISED BEEF OVER SEASONAL VEGGIES

BLACK ANGUS BEEF SHOULDER PAN SEARED THEN BRAISED WITH RED WINE, COLA, FRESH HERBS, AND GARLIC. SERVED OFF-THE-BONE OVER ROASTED PARSNIPS, HEIRLOOM CARROTS, AND FINGERLING POTATOES ALONG WITH A BUTTERY SAUCE MADE FROM THE PAN JUS

SPINACH AND CRANBERRY GOAT CHEESE STUFFED TURKEY BREAST OVER SWEET POTATO HASH

THE ACCESSORIES

ROASTED BRUSSELS SPROUTS WITH FRESH HERBS, PARMESAN, AND LEMON

CREMINI MUSHROOM AND PARMESAN RISOTTO

ROASTED GARLIC AND GOAT CHEESE MASHED POTATOES

THE CLEAN UP

BRIOCHE BREAD PUDDING. CHOCOLATE CHIP, APPLE CINNAMON, AND LEMON/RASPBERRY. SERVED WITH CREME ANGLAISE AND POWDERED SUGAR