

BISTRO TEN 18

3 course prix fixe dinner
available seven days a week, 5-7pm

1st Course Choices

MARKET GREENS
grilled red, roasted tomato, cucumber,
shaved haruki turnip, black pepper
vinaigrette, grilled bread

BRAISED PORK BELLY
oatmeal stout braising jus, red cabbage

ROASTED BEETS
aged goat cheese, red wine vinaigrette,
micro greens, orange & walnut

Entrée Choices

CRISPY SKIN LOCAL STRIPED BASS
butternut squash ravioli, wild mushroom,
braised greens, sage beurre blanc

ROASTED BEET RAVIOLI
blue cheese, ricotta, braised greens,
sage butter, beet Jus

PAN ROASTED FREE RANGE CHICKEN
BREAST
mascarpone polenta, roasted pepperonata &
braised greens

Dessert

LEMON TART
citrus salad, whipped cream, orange sauce

TARTE TATIN
caramelized apple tarte with vanilla gelato

RASPBERRY SORBET

\$28.00

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