



JAN 26TH - FEB 1ST



**1 E. Main St.
Champaign
239-3505**

Three Course Prix Fixe Menu

1st Course

Choice of

**Chicken Liver Pate
grilled pear, pickled red onion, port
geleé, country bread**

**Sweet Potato & Butternut Bisque
crème fraîche, fried pumpkin seeds
& sage**

**Mixed Greens Salad
pickled red grapes, pears, toasted pecan,
dried cranberries,
goat cheese & balsamic vinaigrette**

2nd Course

Choice of

**Seared Pork Tenderloin
braised red cabbage, fried “gnocchi”,
pickled mustard seed**

**Roasted Apple & Fennel Risotto
grilled radicchio, green onions,
shaved feather ridge, roasted garlic-
parsley sauce, toasted walnuts**

**Grilled Faroe Island Salmon
french lentils, truffled frisee, bacon,
orange aioli**

3rd Course

Choice of

**Apple & Pear Crisp
vanilla bean whipped cream**

**Vanilla Bean Rice Pudding
red wine poached fall fruit**

**\$30 per person
menu subject to change**