

BLUEGRASS KITCHEN

Weekly Grub Update 2.19-2.23

Nosh

Potato leek soup 4/6

Deep fried Jarlsberg with citrus aoli 7

Manchego stuffed fig wrapped in prosciutto with blood orange marmalade 9

Supper

Faroe Island Salmon: panko crusted with whipped cauliflower & wilted arugula

28

16oz Rib-Eye: with wild mushroom demi, asparagus & mashed potatoes

30

Desserts from Starlings

Blueberry buttermilk pie with house whip 5

Chocolate hazelnut cheesecake with raspberry coulis 8

Strawberry cream layer cake 7