



THREEMBERS
WOOD FIRED SPECIALTIES

Lake County Restaurant Week 2020

FIRST COURSE

(CHOOSE ONE)

Mixed Greens Salad

honey roasted walnuts, grapes, red wine braised apples, honey infused goat cheese mousse, honey basil vinaigrette

Yukon Potato Soup

leek, smoked bacon, aged cheddar

Cheese Board

tomato jam, honey from our on-site apiary, rosemary cracker

SECOND COURSE

(CHOOSE ONE)

Seared Stone Bass

mussel, marble potato, fennel broth

Wood Fired Filet

8oz, whipped potato, roasted carrot, wild mushroom

Lamb Shank

root vegetable & bean cassoulet, natural jus

Mushroom Ravioli

parmesan broth, baby spinach, dill

THIRD COURSE

(CHOOSE ONE)

Signature Chocolate Torte

brownie, dark chocolate mousse, cherry gel, coffee ice cream

Orange Ricotta Cheesecake

pistachio shortbread crust, candied oranges, candied pistachios, blood orange gel

3-COURSE: \$38PP++

ITEM SUBJECT TO CHANGE. PRICE CAN'T BE COMBINED WITH ANY OTHER OFFER.