

# MUSE @ the End

## “ECONOMY GASTRONOMY”

2 Courses for \$32.00 ~OR~ 3 Courses for \$35.00

### First Course: Choose One

#### *Soup of the Moment*

Here today, gone tomorrow.

#### *The Muse “Casa” Salad (Gluten Free/Vegetarian)*

Baby Greens tossed in Roma Tomato Balsamic Dressing in a Tomato Bowl on a Bed of Cucumbers topped with Shaved Parmesan and Aged Balsamic Paint

#### *Cauliflower Fritto (Vegetarian)*

Tempura Fried Cauliflower, Yuzu Curry Sriracha Aioli, Cotija Cheese

### Second Course : Choose One

#### *Chicken Panzanella Caprese*

Brown Butter Artichoke Caper Sauce, Home-made Mozzarella, cherry tomatoes, croutons, basil

#### *\*Simply Grilled Salmon (Gluten Free)*

Served with Whipped Potatoes and Grilled Vegetable Ratatouille

#### *\*Penne Primavera (Vegetarian)*

Artichoke, Roasted Tomato, Zucchini, Squash, Garlic, Herbs, White Wine, Arugula, Pecorino Romano

#### *\*Apple Stuffed Pork Chops (Gluten Friendly)*

Apple Cinnamon Bread Stuffing, Parmesan Truffle Polenta “Fries”, Roasted Shaved Brussel Sprouts

#### *\*Tomato Crusted Scottish Salmon Scaloppini (Gluten Free)*

Roasted Shaved Brussel Sprouts, Italian White Beans, and Shallot Hash, Whipped Cauliflower

### Dessert Course

Select any item from our  
Dessert Menu