



## DEVOUR MENU

\$35 per person

*one selection for each course*

### FIRST COURSE

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#### **Peach BBQ Lamb Meatballs**

Mango Relish

#### **East Street Salad** vg gf

Mixed Greens / Roasted Sweet Potato / Apple / Goat Cheese / Blood Orange Vinaigrette

### SECOND COURSE

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#### **Ancient Grains Rice** vg gf

Carrot / Cauliflower / Goat Cheese /  
Balsamic Reduction

#### **Branzino**

Couscous / Asparagus / Herb Vinaigrette

#### **Chicken + Waffle**

Honey Ricotta Cheese / Sriracha Honey / Bacon / Swiss Chard

#### **8oz NY Strip** (+\$5)

Mashed Potato / Roasted Carrot / Sugar Snap Pea / Demi

### THIRD COURSE

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#### **Chocolate Terrine**

Chocolate Graham Cracker / Ganache / Blackberry Sauce / Black Raspberry Ice Cream

#### **Tres Leches**

White Cake / Strawberry / Pineapple / Coconut /  
Paprika Whipped Cream / Vanilla Ice Cream

vg – vegetarian | gf – gluten-free

\*consuming raw or undercooked food may result in foodborne illness

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