

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 (GF)

Baby Greens tossed in aged Balsamic Vinaigrette with Pesto-Tossed Tomatoes & Feathered Cucumbers and topped with Shaved Pecorino Romano

Greek Lamb Meatball

Slow Braised Lamb Meatball served with Mint Demi,
Crumbled Feta and a Dollop of Tzatziki Ricotta

Second Course Choose One

Greek Chicken Piccata

Served on Kalamata Olive, Tomato Orzo, Capers, Feta Cheese and
Grilled Artichoke Hummus with Shaved Fennel and Lemon Insalata

**Simply Grilled Salmon*

Served with Whipped Potatoes and Grilled Vegetable Ratatouille

“The Vegetarian” (Gluten Free)

Grilled Zucchini stuffed with Grilled Vegetable Ratatouille
Sundried Tomato Ricotta & Olive Oil Braised Tomato Ragu

**“Grilled Pork Chops and Apple Sauce”*

Maple Cider Glazed Boneless Pork Chops with Nappa Cabbage,
Carrot Slaw, Parmesan Truffle Polenta “Fries” with Sage Apple Butter

**Tomato Crusted Scottish Salmon Scallopini (Gluten Free)*

Served alongside Roasted Shaved Brussel Sprouts, Shallots and
Italian White Beans, with Whipped Cauliflower

Dessert Course

Select ANY!! Dessert
from our Dessert Menu