

# Finch's

An American Brasserie

*For those who find joy in the simple pleasure of eating and drinking well*

*Friday, May 6<sup>th</sup> & Saturday, May 7<sup>th</sup>, 2016*

## Congratulations, Graduates!

three course prix fixe menu fifty dollars per person

*complimentary focaccia & white bean dip*

### First Course *choose from:*

Mixed Greens Salad **GF**  
cucumber, carrot, radish, green goddess

Potato & Leek Soup **GF**  
ramp crème fraiche

### Second Course *choose from:*

Wood Roasted Icelandic Cod **GF**  
spring pea, meyer lemon & mascarpone risotto, crab & tarragon butter

Wood Roasted Chicken **GF**  
leek & mushroom cornbread pudding, haricot verts, mustard-herb sauce

Sautéed Gulf Shrimp  
wild mushrooms, spinach, leeks, parsley, four cheese ravioli, lobster cream sauce

Wood Roasted Prime Rib **GF**  
buttermilk mashed potatoes, haricot verts, red wine demi-glace

Spring Vegetable & Wild Rice Stew **V/GF**  
new potatoes, wild rice, carrots, spinach, spring peas, asparagus, leeks, tomato-herb broth

### Desserts *choose from:*

Chocolate Tiramisu

Crimson Velvet Cake  
cream cheese frosting

Strawberry Meringue with Mint Syrup **GF**