

maple ave restaurant

3 courses \$45 per person



first

salad[^] seasonal fruit, aged parmesan, smoked almonds, champagne vinaigrette



second

choice of

pork confit steak[^] butternut squash puree, parsley chimichurri

truffle mushroom risotto squash, parmigiano reggiano

crispy chicken milanese house spaetzle pasta, aioli, lime wedge



fourth

choice of

fried doughnuts cinnamon sugar

chocolate ice cream[^] berry sauce

[^]can be made gluten free. different gf dessert option upon request

Chef Justė Židelytė