

maple ave restaurant

4 courses \$55 per person

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first

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

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second

empanada grass fed beef, caramelized onion, local corn, smoked paprika sauce

■
third

choice of

pork confit steak[^] sweet potato puree, herb chimi churri

truffle mushroom risotto squash, parmigiano reggiano

crispy chicken milanese house spaetzle pasta, aioli, lime wedge

■
fourth

choice of

fried doughnuts cinnamon sugar

spiced cheesecake mousse[^] whipped creme fraiche

chocolate ice cream[^] berry sauce

[^]can be made gluten free. gluten free options for each course upon request.

Chef Justė Židelytė