



## 712 EAT+DRINK

**\$40** plus tax and tip

### COURSE 1 (choose one)

Butternut-apple soup: Roasted butternut squash, granny smith apples with gouda crumbs, poached cranberries and apple chips

Kale salad: Kale, frisee, roasted grapes, cherry tomatoes farro, grana Padano cheese, hazelnuts with pancetta vinaigrette

Butternut salad: Mixed greens, great river maple roasted butternut squash, roasted beets, poached cranberries, pickled shallots, cashews, grana Padano with pomegranate vinaigrette

### COURSE 2 (choose one)

Chipotle glazed Diver Scallops: Pan seared diver scallops, served over forbidden rice, baby carrots, with carrot ginger puree and chipotle glaze

Ribeye: Fingerling potatoes, pan roasted mushrooms, cipollini onion, Romanesco with Foie gras sauce

Plum Creek chicken roulade: Half Plum creek farms chicken, prosciutto served over polenta, baby carrots and natural chicken jus

### COURSE 3 (choose one)

Banana bread pudding: Banana bread pudding, pecans, golden raisins rum sauce with Nutella ice cream

Pana cotta: Pina colada panna cotta, pineapple compote and toasted coconut flakes

*Omaha Restaurant Week menus are valid from September 14-23, 2018. Dine-in only.*