



PLEASE MENTION EAT. DRINK. DOWNTOWN SOUTH BEND. WHEN MAKING RESERVATIONS.

**DON'T FORGET TO VOTE IN OUR COCKTAIL CONTEST!**  
Every vote gets one chance at winning a \$100 gift card to a DTSB restaurant of your choice! Winners will be announced via social media February 9.



## 3 COURSES - \$39 PER PERSON

### FIRST COURSE (CHOOSE ONE)

- French Onion Soup** - Toasted Baguette, Gruyere, Served bubbling
- Signature Mushroom Soup** - Sherry, Hazelnuts, Snipped Chives
- Navarre Salad** - Market Greens, Sliced Green Apple, Bleu Cheese, Candied Walnuts, White Balsamic Vinaigrette
- Caesar Salad** - Crisp Romaine, Sourdough Croutons, Shaved Parmigiano-Reggiano
- Pan Seared Ricotta Gnocchi** - Basil, Crispy Shallots, Parmesan Cream
- Mussels** - Prince Edward Island Mussels, Tomato, Garlic, Pepperoncino, Herbs, Toasted Baguette

### SECOND COURSE (CHOOSE ONE)

- Salmon** - Pan Roasted, Parmesan Farro, Baby Carrots, Miso Glaze
- Roasted Half Chicken** - Garlic Mashed Potatoes, Chinese Broccoli, Natural Jus
- The Harvest** - Seared Tempeh, Wild Mushrooms, Spicy Winter Vegetables, Broad Bean Puree, Citrus Vinaigrette
- Pork Tenderloin** - Seared Tenderloin Medallions, Prosciutto Ham, Sundried Tomato, Woodland Mushroom, Sage Cream
- Bolognese** - Slow Braised Veal, Pork & Beef, Plum Tomato, Nutmeg, Cinnamon, Tagliatelle, Ricotta Salata
- \*Premium cuts (UPGRADES):**
- Steak Frites** - Dry Aged Prime Sirloin, Truffled Kennebec Fries, Chives, Worcestershire Jus (+\$10)
- Filet Mignon** - Petite Center Cut, Garlic Mashed Potato, Seasonal Vegetables, Black Truffle Jus (+\$12)

### THIRD COURSE (CHOOSE ONE)

- Chocolate Torte** - Fresh Raspberry, Chocolate Drizzle
- Crème Brûlée** - Whole Vanilla Bean, Fresh Fruit Preserve
- Gelato** - Chocolate or Vanilla, Coffee Crumble

## DRINK SPECIALS

### COCKTAILS

Seasonal Signature Cocktail \$9

**Genesis \$9**  
Koval Cranberry Gin  
Apple | Cinnamon  
Lime | Ginger Beer

**COCKTAIL  
CONTEST  
\* ENTRY \***

### BEER

Nightly Rotating Draft \$6

### WINE

#### WHITE

**Moscato**, California Roots, CA  
\$8 GLASS/\$32 BOTTLE

**Chardonnay**, Simi, CA  
\$9 GLASS/\$36 BOTTLE

**Sauvignon Blanc**, Kim Crawford, NZ  
\$42 BOTTLE

#### RED

**Malbec**, Terrazas, AR  
\$8 GLASS/\$32 BOTTLE

**Merlot**, Robert Mondavi  
\$9 GLASS/\$36 BOTTLE

**Super Tuscan**, Remole Rosso  
\$9 GLASS/\$36 BOTTLE

**Cabernet Sauvignon**,  
Shannon Ridge, CA \$42 BOTTLE