



## 3 for \$23

**1<sup>st</sup> Course~** Roasted butternut squash soup with crème fraiche, pumpkin seed brittle and a smoked paprika oil

**2<sup>nd</sup> Course ~** Shaved brussels sprouts salad with sunflower seeds, ricotta salata, braised farro, shaved local apple and golden raisin vinaigrette

**3<sup>rd</sup> Course ~** House made wood grilled Pork sausage over a brick oven fingerling potato salad with chicory and pear mustard

**\*Optional** paired wine or craft cocktail available for additional charge

**\* Modifications and substitutions** politely declined on the 3 for \$23 menu

# Dine the Couve



Lapellah

2520 Columbia house  
Blvd. Ste 108

Vancouver, WA 98661  
360.828.7911