

THE MORRIS.



Amuse:

Smoked Mushroom Soup

Smoked mushroom broth, Mirepoix, White beans, Spinach, Roasted mushrooms

First Course:

Root Vegetable Caesar

Baby romaine, Root vegetables, Parmesan,
Boquerones, Garlic croutons

Beetroot Tartare

Beets, Smoked creme fraiche, Orange, Pickled lentils,
Crostini

Asparagus Salad

Grilled asparagus, Spinach, Roasted garlic vinaigrette,
Toasted almond, Mushrooms, Chopped egg, Lemon

Shrimp Cocktail

Chilled shrimp, House-made Cocktail sauce, Charred lemon

Deviled Eggs

Herbed filling, Salmon roe, Chives

Welsh Rarebit

An old-school classic in a new form. Welsh cheddar & Beer
fondue, Golden onions, Bacon crumble, Chives, Rye toast

Your Second:

225 Burger

Toasted brioche bun, 8 oz burger patty, Bacon, Sliced cheddar, Caramelized
onion aioli, House cut fries.

The Morris House Steak

Certified Angus Bistro filet, Served with
our house cut fries & Red wine-shallot sauce.

Grilled Salmon

Grilled salmon, Beet purée, Fingerling potatoes, Arugula pistou, Orange
buerre blanc.

Rabbit Pot Pie

Braised Rabbit, Mirepoix, Peas, Puff pastry, Salad

Mushroom Pot Pie

Cremini, Oyster and Trumpet Mushrooms, Fava beans, Peas, Puff pastry,
Salad

Your Third:

Orange Passionfruit Panna Cotta

Orange custard, Passionfruit gelee, Ginger snap crumble.

Vanilla Ice Cream

Dulce de leche sauce, Pretzel crumble, Chocolate chips

Roasted Apple Creme Brulee

Roasted apple custard, Caramelized sugar.

Torte Chocolat

Flourless chocolate cake, Booze-soaked berries, Candied
walnuts, Whipped cream

The Sponsors:

Gold Hush \$15

Makers Mark Bourbon, Spiced honey syrup, Lemon juice, Cranberry,
Psychaud's.

Three Gs \$15

Tres Generaciones Tequila, Reposado, Agave, Chocolate & House bitters.