



TCI Dinner Collaboration

Saturday, January 27, 2024

Chef Matt Barber and Chef Aaron Holt

Prix Fixe Menu

Starter

Grazing Table of Local Cheeses and Charcuterie with Jam, Honey, Fruit, Pickled Vegetables, and Toasts.

Salad

Organic Greens with Fennel-Citrus Vinaigrette, Toasted Focaccia Croutons, Candied Pecans, Pickled Radish, and Local Goat Cheese.

Intermezzo

Seared Scallops with Crispy Prosciutto, Butternut Squash-Maple Puree, and Apple Agrodolce.

Main

Seared Iowa Wagyu Beef Rilette with Confit Root Vegetables and Local Mushroom Gravy.

Dessert

Madagascar Vanilla Bean Crème Brûlée with Marinated Cherries and Edible Flowers.

\$100+tax Per Person

(+20% Gratuity)