



**Friday night dinner menu
Serving from 6-8pm**

Appetizers

Braised Short Rib and Ricotta Cavatelli Pasta /smoked tomato fondue/crispy parmesan crumb/fresh basil/truffle emulsion	7
Seared Shellfish Terrine with a Yuzu Shellfish Sauce /soy beans/kohlrabi/baby carrot/citrus fennel salad/pea shoots	8
Ricotta and Artichoke Croquette /braised spring vegetables/garlic watercress and almond veloute/dried black olive	7
Featured Shooter and Grilled Cheese /let our server describe Thrive's featured soup shooter and grilled cheese of the day	7

Soup

Parsnip and Green Apple /maple espuma/pickled apples/brown butter croutons	3
Cauliflower Veloute /mint oil/golden raisin almond relish/curry roasted cauliflower	3

Salad

Field Greens /vanilla roasted red grapes/goat cheese mousse/candied hazelnuts/orange pink peppercorn vinaigrette	4
Greens and Shaved Fennel /marinated fresh artichoke/feta cream/pine nut granola/white balsamic vinaigrette	4

Pizza: choice of soup or salad

Italian Sausage and Pancetta Pizza /mascarpone cream/san marzano tomato/basil/parmesan/black pepper/arugula	11
Ricotta and Spinach Calzone /garlic spinach/house ricotta/san marzano tomato sauce/fresh mozzarella/fresh basil	12

Pasta: choice of soup or salad

Braised Pork Shank Sugo with Hayden Mills Semolina Rigatoni /sun-dried tomato/shaved parmesan/wild mushrooms garlic bread crumbs/red wine tomato sauce	14
Fresh Tomato Linguine /sautéed shrimp/roasted fennel/arugula/sun-dried cherry tomato/lemon/ basil/mascarpone/ herb crumble	15
<i>***Can be prepared Vegetarian upon request</i>	

Entrees: choice of soup or salad

Sautéed Flounder Francaise /smoked flounder tortelloni/petite vegetables/tomato jam/buttered herb jus	18
Sautéed Rosemary Basted Chicken Breast /creamy braised chicken fricassee/root vegetables/root vegetable coulis sherry chicken reduction	15
Grilled Spiced Atlantic Salmon /frothed smoked mussel and celery root veloute/asparagus and beech mushrooms brown butter celery root silk/shaved celery root salad/hazelnuts	18
Grilled Strip Loin /crispy gruyere and potato dauphine/cured beef, mushroom and truffle madeira sauce creamed swiss chard/roasted mushroom salad	24

Dessert

Prepared weekly by our culinary arts and baking and pastry students	4
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