



Fenimore's

3 COURSE DINNER · \$45 PER PERSON

FIRST COURSE

select one

SOUP DU JOUR

chef's selection of the day

CRISPY BRUSSELS SPROUTS

bourbon, bacon, parmesan GF

THE FENIMORE

mixed lettuce, heirloom carrot,
radish, cherry tomato, cucumber,
garlic herb vinaigrette or gorgonzola
bleu cheese dressing V GF

CLASSIC CAESAR

romaine hearts,
parmigiano-reggiano,
croutons, house caesar dressing

SECOND COURSE

select one

CHICKEN CAVATELLI ALLA VODKA

grilled chicken breast,
tomato cream, vodka, fine herbs,
parmigiano-reggiano

BOLOGNESE

beef, pork, veal ragu,
paccheri pasta,
grana padano cheese

STEAK AND GRITS

grilled and sliced 5 oz black angus filet,
organic stone ground smokey cheddar grits,
southern roasted vegetables,
red wine butter sauce GF

THIRD COURSE

WHITE CHOCOLATE PISTACHIO MOUSSE

dark chocolate ganache