

RESTAURANT WEEK MENU

winter 2023

APPETIZER

MIXED GREENS SALAD ^{gf}
kalamata olives
· red onions · feta · aged balsamic vinaigrette

WILD MUSHROOM BISQUE
croutons · vino amaro cream
· white truffled micro greens

ENTRÉE

CHICKEN THIGH KEBABS ^{gf}
crispy smashed potatoes
· avocado purée
· mustard crème fraîche

BRAISED SHORT RIB ^{gf}
airco grits
· turnip greens · beef au jus

TURBOT FILET
romano yukon mashed potatoes
· romesco · herbed aioli
· micro salad

ASPARAGUS RISOTTO ^{gf}
wild mushrooms
· cherry tomatoes
· toasted almonds[†]

DESSERT

VANILLA BEAN CRÈME BRÛLÉE
chocolate chunk brownie
· raspberry preserves

ZINFANDEL PEAR SORBET ^{gf}
rosemary crème fraîche
· chocolate walnuts[†] · candied pear

Pick one of each for a \$40 DINNER per person. Beverage, tax, and gratuity not included. No splitting or sharing.
Not valid with other promotions. 20% gratuity added to parties of 7 guests and larger.
Thank you for joining us!

[†]We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know. *Consuming raw or undercooked pork, beef, seafood or chicken may increase your risk of food-borne illness. In addition, pork, seafood and steaks that are served rare or medium rare may be undercooked and only served upon consumers' request. ^{gf} Denotes gluten free menu items.

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