



Restaurant Week

February 17th -26th

\$22 per person

Lunch Menu

FIRST COURSE (CHOOSE ONE)

MEZZE hummus, eggplant zalouk, crisp vegetables and warm pita

ROASTED CHICKEN SALAD heirloom apples, house smoked almonds, endive,
shaved manchego cheese and apple cider vinaigrette

CRISPY CALAMARI pickled cherry peppers, shaved parmesan, grilled lemon

SECOND COURSE (CHOOSE ONE):

GRILLED CHICKEN TIKKA smoked paprika naan, eggplant relish, herb-radish salad, sea salt fries

SPANISH MELT spanish white tuna, house made giardiniera, melted fontina cheese
with a shaved fennel, orange , roasted hazelnut and arugula salad

MUSHROOM RAVIOLI ricotta, thyme parmesan and white wine reduction

THIRD COURSE:

PANNA COTTA cardamom panna cotta, yuzu gelle, brandy snap tuille

AND

PUMPKIN CHEESECAKE whipped cream and caramelized pecans

MENU SUBJECT TO CHANGE, NO SUBSTITUTIONS



Restaurant Week

February 17th -26th

\$33 per person

Dinner Menu

FIRST COURSE (CHOOSE ONE):

BEET SALAD roasted and shaved beets, fried goat cheese, petite greens
and sherry-maple dressing

BEEF TENDERLOIN caramelized onion tater tots and romesco

CRISPY CALAMARI pickled cherry peppers, shaved parmesan, grilled lemon

SECOND COURSE (CHOOSE ONE):

MUSHROOM RAVIOLI ricotta, thyme, and Jerusalem artichoke reduction

SLOW ROASTED DUROC PORK caramelized brussels sprouts and dried apricots

GRILLED FREE RANGE CHICKEN spicy chorizo, roasted potatoes and smoked paprika jus

*ENTRÉE IS SERVED WITH VEGETABLE OF DAY *

THIRD COURSE:

PANNA COTTA cardamom panna cotta, yuzu gelee, brandy snap tuille

AND

CHERRY WALNUT BREAD PUDDING vanilla gelato, bourbon caramel

MENU SUBJECT TO CHANGE, NO SUBSTITUTIONS