



## RESTAURANT WEEK 2018

\$35 / 3-COURSE DINNER

*Please Select an Item From Each Course*

### APPETIZERS

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#### **Soup Du Jour**

*seasonal, house made*

#### **Charred Kale Caesar**

*grana padana, roasted garlic dressing*

#### **Duck & Foie Gras Meatballs** 🌱

*brandy cherries, almond gremolata*

### ENTRÉES

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#### **Atlantic Salmon**

*roasted beets, breakfast radish, apple mousse*

#### **1/2 Bell & Evans Roast Chicken** 🌱

*glazed sprouts, sweet potato bread pudding*

#### **Steak Frites**

*8oz New York strip, broccoli rabe, salt & vinegar fingerling potatoes*

### DESSERT

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#### **Spiced Cheesecake** 🌱

*hazelnut pirouline, bourbon sauce*

#### **Chocolate Cake** 🌱

*peanut butter, caramel popcorn*

*Please alert your server immediately to any food or nut allergies. Items marked 🌱 contain seeds or nuts.*

*In accordance with local laws we are required to inform you that eating raw or undercooked fish, eggs or meat increases the risk of foodborne illnesses.*