

# restaurant week

January 2017

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**EAT  
DRINK  
VIBE**

1<sup>st</sup>

## Harvest Salad

*baby kale, roasted butternut squash, dried cranberries, apples  
candied walnuts, champagne vinaigrette*

## Meatball Puttanesca

*3 meat blend, arugula, basil, parmesan, puttanesca*

## Littleneck Clams

*serrano, shallots, basil, charred tomatoes, celery, grilled baguette*

2<sup>nd</sup>

## Short Rib

*ranchero style white beans, tasso, serrano  
cilantro, lime, chili flake, rapini*

## Diver Scallops

*red curry coconut, roasted cauliflower, dates, smoked almonds, mint*

## Mary's Chicken

*sweet corn, hominy, morita chili, oaxaca cheese crisp*

## Crispy Salmon

*korean bbq, rainbow carrots, fingerlings, grilled corn*

## House Made Gnocchi with Venison Ragout

*spinach and ricotta gnocchi, winter greens, roasted root vegetables, sunchoke*

3<sup>rd</sup>

## Budino

*italian custard, orange whip, rosemary tuille*

## Triple Chocolate Cake

*chocolate sauce, toasted cinnamon milk  
peppermint whip cream*

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Wine  
Pairing  
Available  
3 Courses  
\$ 20