

restaurant week

JANUARY 15TH - 22ND



DINNER | \$30 per person
(tax & gratuity not included)

APPETIZERS choice of:

Brussels Sprouts balsamic glaze, crispy pancetta

Lobster Bisque avocado mango lobster salsa gf

Oysters on the Half Shell fresh shucked oysters, apple jalapeño mignonette gf

Charred Butternut Squash Arancini crispy risotto balls smothered in chorizo & white cheddar fondue v*

ENTRÉES choice of:

Buddha Bowl organic quinoa & gigante beans, stir-fried fall vegetables, avocado, mushroom salsa, almond romesco gf, v

Mary's Farm Chicken applewood slow smoked half chicken, fresh herb parisian gnocchi, wilted spinach, wild mushroom gravy gf

Local Fresh Catch pan roasted, sweet corn & brussels sprouts succotash, fingerling potato, cilantro fennel pesto gf

Braised Beef Short Ribs garlic mashed potatoes, charred broccolini, mushroom jus, lemon gremolata

UPGRADE YOUR ENTRÉE CHOICE:

+ \$10

Whole Roasted Branzino lemon herb butter, roasted artichokes, farro risotto, charred cherry tomatoes

12oz Charbroiled Cab Ribeye Steak smoked potato purée, heirloom carrots, crispy shallots, horseradish jus

DESSERTS choice of:

Coconut Tres Leches Cake pineapple sorbet, candied lime

Warm Chocolate Cocoa Nib Cake bacon caramel, whipped cream

Do-si-dos Peanut Butter S'mores Pie housemade marshmallow, chocolate anglaise

gf = gluten free v = vegetarian v* = can be prepared vegetarian

Please note: Since this is a discounted menu it cannot be combined with any other offer, coupon, discount or promotion. The Passport Dining Card cannot be applied. You may use a Cohn Restaurant Group gift card.

As of January 1, 2017, we are adding a 2% surcharge to all Guest checks to help cover the cost of Government Mandates.