

# Restaurant Week Menu

JANUARY 21-28, 2018

## *First Course Choice of*

Brainchild Vermentino, Napa Valley 2016 or Joliesse Pinot Noir, California 2016

### PORK BELLY

potato risotto + mushrooms + bacon jus

### CLAMS & MUSSELS

roasted garlic + roasted tomato + anaheim peppers + olives + capers

### HEARTS OF ARTICHOKE

local mint + garlic + white wine + toasted ciabatta

### BURNT CARROT SALAD

local avocado + red onion + cilantro + feta + citrus thyme vinaigrette

## *Second Course Choice of*

Amici Chardonnay, Sonoma Coast 2014 or Castoro Cabernet Sauvignon, Paso Robles 2015

### ARTICHOKE HEARTS RAVIOLI

roasted tomato + local mint + Mediterranean olives + manchego

### DUCK GNOCCHI

duck confit + vegetable duck ragu

### NATURAL PORK CHOP

garlic mashed potatoes + braised radicchio + dried apricot white balsamic reduction

### SHORT RIB

creamy polenta + braised greens + au jus

### WOOD FIRE ROASTED CHICKEN

brussel sprouts + fingerling potatoes + roasted garlic butter sauce

### CATCH OF THE DAY

Additional \$5

## *Third Course Choice of*

Gancia, Prosecco, Veneto NV or Ramos Pinto 10 year Tawny Port

### CHOCOLATE LAVA CAKE

### BREAD PUDDING OF THE DAY

### CREME BRÛLÉE OF THE DAY

\$40++pp

Wine Pairing \$15

