

RESTAURANT WEEK MENU

\$50

TO START

CHOICE OF

LITTLE GEM LETTUCE, MANCHEGO (v* / GF)
PEAR DRESSING, LIME PICKLED RADISH, WALNUTS

LOBSTER BISQUE, SHERRY
BAY SCALLOPS, BACON

DUCK CONFIT TARTE
DINO KALE, PUMPKIN JAM, WAGON WHEEL

ROASTED CAULIFLOWER & HARISSA HUMMUS (GF)
GRAPES, RED ONION, GREEK YOGURT

SWEET POTATO AGNOLOTTI
SAGE BROWN BUTTER, PRESERVED LEMON

TO FOLLOW

CHOICE OF

BRAISED SUPERIOR FARM LAMB OSSO BUCO
HEIRLOOM POLENTA, CHARRED TORPEDO ONION

PRIME HANGER STEAK, HORSERADISH BORDELAISE
GINGER CARROTS, YOUNG PORTOBELLO

GONESTRAW FARM CHICKEN BREAST
CHORIZO, SPINACH, POMME FONDANTE, LEEKS

LOCAL ROASTED SWORDFISH LOIN
MAPLE GLAZED ACORN SQUASH, PROSCIUTTO

DELICATA SQUASH (v* / GF)
PECAN PUDDING, BLACK TEA VINAIGRETTE, PINK LADY APPLE

DESSERTS

CHOICE OF

CITRUS CRÈME BRÛLÉE (GF*)
LEMON, ORANGE, LIME, SHORTBREAD

“ST. HONORE”
CARAMELIZED CHOUX, CRÈME PATISSERIE, CHANTILLY

CHOCOLATE- PRALINE BAR
CHOCOLATE MOUSSE, FEUILLETINE, HAZELNUT

COCONUT RICE PUDDING (v / GF)
CINNAMON, FRESH BERRIES

(v) DENOTES VEGETARIAN / “(v*)” VEGAN UPON REQUEST
(GF) DENOTES GLUTEN FREE / “(GF*)” GLUTEN FREE UPON REQUEST

*AN 18% SERVICE CHARGE AND 4% SURCHARGE
WILL BE ADDED TO ALL CHECKS
FOR QUESTIONS, INQUIRE WITH A MANAGER*