

COVEWOOD

RESTAURANT WEEK

September 26 - October 3, 2021

\$50 per person

A P P E T I Z E R S

(SELECT ONE)

Ahi Tuna

black bean sesame ponzu, wakame,
avocado mousse, crisp taro

Wood Fired Lamb

mustard, rosemary, pomegranate, chimichurri,
tzatziki, toasted naan

Wood Roasted Baby Corn

shishito, sweet pepper, tarragon aioli,
sheep's milk feta

E N T R É E S

(SELECT ONE)

Porcini Dusted Halibut

mushroom & peewee potato ragout,
avocado emulsion, smoked bacon dijon sauce

Summer Squash Masala

eggplant, chickpea, sunchoke, sultana,
saffron basmati, garlic naan

Wood-Roasted Organic Chicken

linguica stuffing, thumbelina carrots,
candied ginger, demi-glace, tarragon

Prime Flat Iron

beluga lentils, baby carrot, celery root,
caramelized onion, green peppercorn sauce

D E S S E R T

(SELECT ONE)

Key Lime Pie

cashew graham crust, raspberry, chantilly cream

Gelato Panini

gelato, warm Italian doughnut, chocolate sauce

Chocolate Torte

coconut & pecan custard, dulce de leche

We only accept credit card or room charge - No Cash.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. A 5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members. Parties of six (6) or more will have a 19% gratuity added to the check. All checks left open are subject to a 15% service charge.