



**RESTAURANT WEEK
DINNER**

**MENU OFFERING
\$30. PER PERSON**

NOT INCLUDING TAX OR GRATUITY.

To Start

SUMMER SQUASH AND CANNELLINI BEAN SOUP
Hatch Chili Crema and Fresh Cilantro

SAGE BROWN BUTTER GNOCCHI
Brussels Sprouts, Sage, Garlic, Caramelized Apple, Spinach,
Blue Cheese and Balsamic Reduction

FRENCH BISTRO SALAD
Butter Lettuce, Sundried Cranberries, Cucumber, Feta Cheese, and
Shallot Vinaigrette

Entrées

CRISPY SKIN CHICKEN AND TRUFFLED RISOTTO
Mushroom, Asparagus, Fresh Watercress, Balsamic Drizzle

KING SALMON AND ROMESCO
Pan Fried kale, Fingerling Potatoes, Shallots, and Mustard Frill

SALTED CARAMEL PORK RIBS
Slow Roasted Pork Ribs, Buttered Mash Potato's, Apple Slaw
with Bacon Vinaigrette

VEGAN PAN-FRIED BARLEY BOWL
Shitake Mushrooms, Baby Carrot, Bok Choy, Chinese Eggplant,
Zucchini Squash, Garlic, Ginger, Tempura Sweet Potatoes,
Toasted Cashews, and Scallion Ponzu

SMOKED BEEF BRISKET SANDWICH
Slow Smoked Brisket, BBQ Sauce, Horse Radish Cream, Crisp
Tobacco Onions, Buttered Brioche Bun, Served with Pomme Frites

Sweet

Lake Chocolate Cheesecake

Fall Spice Pumpkin Pie with Maple Cream