

RESTAURANT WEEK

\$55 PER PERSON

FIRST COURSE

CHOICE OF

WEDGE SALAD

local baby iceberg lettuce, maytag farms blue cheese, cherry tomatoes, red onion, smoked bacon, blue cheese dressing

CAESAR SALAD

local sweet gem, homemade Caesar dressing, imported white anchovies, parmigiano Reggiano, truffle herb croutons

OYSTER ROCKEFELLER

creamy spinach, herbs, aged parmigiana, bacon and breadcrumbs

SIGNATURE CRAB CAKE +\$5

blue crab, chives, celery remoulade, mango chutney

WAGYU BEEF CARPACCIO +\$5

truffle ponzu

SECOND COURSE

CHOICE OF

RICOTTA GNOCCHI

ricotta cheese cream parmesan Reggiano sauce, black truffles

WILD ISLES KING SALMON

butternut squash puree, sautéed spinach, mango chutney

DRY-AGED NEW YORK

herb steak fries

JIDORI CHICKEN BREAST

pancetta fingerling potatoes, roasted shallots, tomato coulis, rosemary

MISOYAKI CHILEAN SEABASS +\$12

seafood dumplings, bok choy, yuzu butter sauce

DRY AGE BONELESS RIBEYE +\$19

herb steak fries

THIRD COURSE

CHOICE OF

LIMONCELLO SPONGE CAKE

CHOCOLATE HAZELNUT MOUSSE CAKE

SIDES

Parmesan Truffle French Fries	\$12
Creamed or Sauteed Spinach	\$12
Cream or Local Street Corn	\$12
Wild Mushroom	\$12
Truffle Mac & Cheese	\$24

SAUCES & TOPPINGS

Creamed Horseradish	\$3
Truffle Butter	\$4
Beef Bone Bordelaise	\$3
Gorgonzola	\$4
Chimichurri	\$3

3-Course Wine Pairing +\$25



NO SUBSTITUTIONS
NO SPLITTING

18% Gratuity on Parties 6 and over.
3.75% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP COVER INCREASING COSTS
AND SUPPORT RECENT INCREASES TO MINIMUM WAGE AND BENEFITS FOR OUR DEDICATED TEAM