

RESTAURANT WEEK DINNER MENU

[\$55 select one per course]

FIRST COURSE:

Whipped Buttermilk Ricotta

balsamic glaze, garlic oil, grilled bread

Poached Pear & Chicory Salad

goat cheese, candied pecans, arugula, champagne vinaigrette

Ceviche

shrimp, sea bass, spicy cucumber gazpacho, tortilla chips

Salt & Pepper Pork Ribs

crispy garlic, scallions, sweet chili barbecue sauce, slaw

SECOND COURSE:

Mediterranean Bowl

ratatouille, yogurt, couscous, house made naan

Roasted Sea Bass

bok choy, mushroom medley, apple dashi, shaved apple fennel salad

Pork Belly

brown butter carrot puree, roasted root vegetables, maple glaze

Braised Short Rib

pumpkin risotto, delicata squash, spiced demi glaze

THIRD COURSE

Peanut Butter Torte

salted caramel, chocolate ganache

Vanilla Yogurt Panna Cotta

berry compote, citrus cookie crumble

Carrot Cake

cream cheese frosting, pecan ice cream

Executive Chef Scott Cannon



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

A 4% surcharge is added to all guest checks before tax to help offset increasing costs. This allows us to continue providing you with the highest quality service and food you have come to enjoy, while responsibly caring for our team.