RESTAURANT WEEK 2021
3 COURSES FOR $40
Menu changes daily
*Not available on Fridays and Saturdays*

First Course (choice of):
ARUGULA SALAD
goat cheese, radish, sherry vinaigrette

BUTTERNUT SQUASH SOUP
crème fraiche, pumpkin seed, herb oil

TUNA CRUDO
serrano, ponzu, scallion

SMOKED RICOTTA GNOCCHI
dry aged bolognaise, parmesan

Second Course (choice of):
CHARGRILLED JOYCE FARMS CHICKEN BREAST
creamy grits, broccoli salsa verde

WOOD FIRED TRI TIP
confit fingerlings, brussels sprouts, bordelaise

SEARED MAHI MAHI
polenta, wilted greens, caper brown butter

(upgrade options for an additional $10)
NY STRIP
confit fingerlings, brussels sprouts, bordelaise

PORK PORTERHOUSE
creamy grits, broccoli, salsa verde

third course (choice of):
FLOURLESS DARK CHOCOLATE TORTE
milk chocolate mousse, coffee almond tuile, vanilla sauce

BLOOD ORANGE PANA COTTA
marmalade, honey citrus syrup, cashew sesame brittle