

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