

JACK *of the* WOOD



JANUARY 20TH - 24TH 2022

***SERVED AT 4PM EACH DAY**

\$35

START

House-made butternut squash ravioli cooked in a brown butter sage sauce, topped with amoretti cream sauce and marcona almonds.

MAIN

Pan seared halibut topped with crab salad and salsa verde served over asparagus and roasted fingerling potatoes.

FINISH

House-made
German chocolate cake.