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**EXECUTIVE CHEF**

Tyler Slade



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**CHEF DE CUISINE**

Austin Tisdale

**EXECUTIVE SOUS CHEF**

Ryan Newton

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# RESTAURANT WEEK

## JANUARY 17TH - 21ST, 2024

### FIRST COURSE

#### **RED WINE RIGATONI**

Mars Hill Mushrooms, Confit Duck, Creamy Parsnip,  
Braised Greens, Gorgonzola, Sage Brown Butter

OR

#### **BABY KALE**

Toasted Chickpeas, Rainbow Carrots, Cauliflower, Local  
Feta, Preserved Lemon & Tahini Vinaigrette

### SECOND COURSE

#### **BOUILLABAISSE**

Mussels, Octopus, Shrimp, Snapper, Calabrian Chili  
Cappelini, Saffron Tomato Broth

OR

#### **PORK TENDERLOIN**

Herb Crust, Beet & Goat Cheese Risotto, Hakurei  
Turnips, Cranberry Gastrique

OR

#### **LAMB TORCHON**

Sun Dried Tomato & Herb Polenta, Charred Brussels, Jus,  
Crispy Sweet Potatoes

### THIRD COURSE

#### **PUMPKIN CAKES**

Gingersnap Crumble, Cream Cheese Mousse Maple  
Foam, Candied Pecans

OR

#### **CARAMELIZED BANANA TART**

Kettle Corn, Popcorn Cream, Bourbon Caramel

**\$50**

*FOR IN-DINING DINNER ONLY*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.*