

PRIX FIXE MENU

3 Courses for \$35, Wednesday-Friday

Regular Menu Always Available

APPETIZER

House Made Oyster Chowder

Apple Wood Smoked Bacon, Chive, White Truffle Oil

Artisanal Cheese Plate

Brie with Preserved Pear Compote, Farmhouse Cheddar, Blue Cheese Mousse,
Candied Nuts, Parmesan Crips, Herbes de Provence Crackers, Honey

Charcuterie Board

Duck Rillettes, Duck Liver Mousse, Peking Duck Consommé
Chorizo, Crostini, Concord Grape, Cornichon Pickle

Sautéed Garlic Mussels

Lemongrass Coconut Broth, Heirloom Tomato, Basil Butter Baguette

Arugula Salad

Plum Vinaigrette, Cantaloupe, House Ricotta, Candied Almond

ENTRÉE

Spiced Monkfish

Braised Bacon Cannellini, Confit Seasonal Squash
Yukon Potato, Squash Miso Jus, Apple Puree

Confit Duck Leg

Roasted Sunchoke, Concord Grape Bordelaise
Arugula, Hazelnut, Asian Pear

Grilled Shrimp

Mixed Herb Marinade, Grilled Corn and Pumpkin Seed
Risotto, Sautéed Spinach, Shishito Peppers, Chive Oil

DESSERT

Crème Caramel

Salted Yuzu Caramel, Toasted Coconut

House Made Ice Cream or Sorbet of the Day