



Restaurant Week Dinner Menu



3-Course for \$55 January 19th- 25th

Appetizer

Soup of the Day

Winter Salad

With orange carpaccio, jicama, orange zest, pomegranate, pistachio,
and mint honey lemon vinaigrette

Endives Salad

With apples, candied pecans, blue cheese, rosemary mustard dressing,
in a spring roll bowl

Veal Sweet Breads

Sautéed mushrooms, spinach, truffle potato puree, and madeira sauce

Main Course

Grilled Black Sea Bass

With celery root puree, braised green cabbage, apples, cranberries, and lemon beurre blanc

Our Traditional Beef Bourguignon

With creamy pasta

Petit Filet Mignon

With truffle mashed potatoes, roasted cherry tomatoes, and pepper sauce

Roasted Delicata Squash Salad (VEG)

Stuffed with quinoa and vegetable brunoise, served with kabocha
pumpkin spiced sesame puree

Dessert

Floating Island

Meringue, creme anglais, caramel and toasted almonds

Chocolate Tart

With fresh raspberries

Classic Creme Brulee