



## RESTAURANT WEEK

january 23-28, 2023

### \$50 PER PERSON

- tax, gratuity & alcohol not included -
- available after 430pm -
- no other discounts apply to restaurant week -
- available for in house dining only -
- not available for delivery or curbside -

DIRECTOR OF CULINARY ~ brett fife  
CHEF ~ jeffery tincher  
CHEF ~ patrick kennedy

\* consuming raw or undercooked meats, poultry, seafood,  
shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

(n) contains nuts or has a nut allergen

(+) limited quantity

## FIRST COURSE

- choose one -

### FRENCH ONION SOUP

black garlic croissant croutons and caramelized gruyere cheese

### GRILLED OCTOPUS

confit potatoes, saffron aioli, chile oil, frisee and dried olives

### DELICATA SQUASH

oven roasted, apple glaze, sage oil, chipotle aioli, pepita, cocoa nib and mushroom crunch

### POSOLE SALAD

chopped greens, crispy hominy, radishes, tortillas, queso fresco and a honey, lime & cilantro vinaigrette

## SECOND COURSE

- choose one -

### FARRO AND QUINOA

roasted beets, purple potatoes, radishes, carrots and green goddess

### RUBY TROUT

pan seared, haricots verts, roasted fennel and a citrus, caper & smoked trout roe beurre blanc

### LOBSTER ALL'AMATRICIANA

chitarra pasta, guanciale, pomodoro and chiles

### FILET\*

6 oz, buttermilk chive whipped potatoes, roasted carrots, asparagus and port wine demi

## THIRD COURSE

- choose one -

### BREAD PUDDING

lavender, berries, whipped cream and citrus glaze

### WARM COOKIE

toffee chip, vanilla ice cream and espresso caramel

### CRÈME BRÛLÉE

vanilla bean, berries and whipped cream

### TARTLET

chocolate, cocoa nibs and whipped cream