



# RESTAURANT WEEK

july 22-27, 2024

**\$50 PER PERSON**

- tax, gratuity & alcohol not included -
- available after 4pm -
- no other discounts apply to restaurant week -
- available for in house dining only -

DIRECTOR OF CULINARY ~ brett fife

CHEF ~ jeffery tincher

CHEF ~ patrick kennedy

CHEF ~ john santoro

CHEF ~ eric olalde

\* 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

## FIRST COURSE

- choose one -

GOLDEN TOMATO GAZPACHO  
with pesto goat cheese crostini (n)

LITTLE GEM WEDGE SALAD  
kumato tomatoes, togarashi spiced breadcrumbs and yuzu kosho & black garlic ranch dressing

STRACIATELLA  
peach bourbon jam, heirloom tomatoes, basil oil and smoked sea salt focaccia

CRABCAKE  
pickled corn relish, cajun spiced sweet potatoes, wilted spinach and sweet corn aioli

## SECOND COURSE

- choose one -

ALPINE TROUT  
roasted cauliflower & romanesco, pine nut puree and a golden raisin & caper compote (n)

PORK SHOULDER STEAK  
sous vide & grilled, bacon braised greens, jalapeno corn spoon bread and roasted poblano jus

GRILLED VEGETABLE RIGATONI  
pistachio lemon pesto, crème fraiche and herbed breadcrumbs (n)

FILET\*  
6 oz filet, buttermilk chive whipped potatoes, haricot verts, confit mushrooms and truffled hollandaise

## THIRD COURSE

- choose one -

CHOCOLATE TARTLET  
vanilla bean whipped ricotta, crushed cannoli chips and shaved chocolate curls

SUMMER BERRY PAVLOVA  
whipped cream and lavender honey

CRÈME BRÛLÉE  
vanilla bean, whipped cream and tropical fruit compote

KEY LIME PIE  
graham cracker crust, whipped cream and graham cracker crumbs

## RESTAURANT WEEK FEATURED BEER

- not included in price -

WOLF'S RIDGE BREWING 614 LAGER  
lightly dry hopped with subtle notes of melon & citrus