



RESTAURANT WEEK

MARCH 12TH – MARCH 25TH

FIRST

RADICCHIO SALAD

WILD MUSHROOM BEIGNETS
LEEK CREAM | JICAMA & SHITAKE SLAW

DUCK CONFIT BLINI
SWEET POTATO | SMOKED MAPLE VINAIGRETTE | PICKLED RED ONION

SLOW ROASTED PORK
GARLIC CREAM | HOUSE MADE CRUSTY ROLL

SECOND

STRIPED BASS
ROASTED RED PEPPER SAUCE

SEAFOOD TAGLIATELLE
MUSSELS | CLAMS | SAFFRON SAUCE

BRAISED SHORT RIB
CITRUS HOISIN SAUCE

FRIED CHICKEN
LEMON | HERBS

DESSERT

COFFEE AND TEA SERVICE



PLEASE NOTIFY YOUR SERVER, OUR GENERAL MANAGER OR CHEF OF FOOD ALLERGIES