

winter restaurant week

## DINNER PRIX-FIXE MENU

AVAILABLE MONDAY, JANUARY 19 THROUGH SUNDAY, January 25

THREE-COURSE DINNER MENU STARTING AT \$40\*/person

\* Upcharges will be added to the starting price of \$40



### first course

*please select one*

#### CURRY COCONUT SWEET POTATO SOUP

crispy purple sweet potato straws

#### ROASTED BEET & FENNEL SALAD

arugula & spinach, citrus segments,  
citrus dressing, goat cheese fritter

#### WINTER RADISH MEDLEY

daikon, watermelon & french breakfast radishes,  
roasted red pepper hummus, housemade pita

#### MUSHROOM & LEEK RAVIOLI

truffle cream sauce, aromatic breadcrumbs

#### CLAM CHOWDER +2

bacon, potatoes, celery, leeks,  
rustic garlic croutons, parsley

#### WAGYU BEEF SLIDERS

ginger soy mayo, kohlrabi slaw +3

### second course

*please select one*

#### PAN-ROASTED FAROE ISLAND SALMON

sauteed rainbow swiss chard w leeks, carrots & kohlrabi, french green lentils, citrus beurre blanc

#### HALF ROASTED FREEBIRD CHICKEN

sauteed green beans, garlic mashed potatoes, au jus

#### MUSHROOM & LEEK RISOTTO

black truffle butter, oyster & black trumpet mushrooms

#### SHRIMP, SMOKED CAPON, ANDOUILLE SAUSAGE GUMBO

duck fat roux, the trinity, saffron rice

#### STUFFED 'ANGEL HAIR' SPAGHETTI SQUASH

black lentils, red quinoa, ginger, leeks, pomegranate seeds,  
pomegranate gastrique, feta cheese

#### BRAISED LAMB SHANK +9

creamy sage polenta, roasted brussels sprouts, glazed carrots, braising jus

#### SEAFOOD PASTA\* +8

housemade pappardelle w bay scallops & lobster, sauteed fennel, leeks & cherry tomatoes,  
creamy lobster bisque sauce

#### ANGUS BEEF POT ROAST

oyster & shiitake mushrooms, pearl onions, baby carrots, braising jus

#### 10 OZ PRIME NY STRIP\* +12

root vegetable gratin, green beans, mushroom demi glace

#### PAN ROASTED GOLDEN TILE FISH\* +6

sauteed spinach & oyster mushrooms, purple potatoes, brown butter caper sauce

### third course

*please select one*

#### CHOCOLATE PEANUT BUTTER PIE

whipped cream

#### TRES LECHE

berry compote

#### BANANA BREAD PUDDING

whipped cream, caramel drizzle

All menu items are subject to change according to seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Before placing your order, please inform your server if anyone in your party has a food allergy.

Gratuity will be added automatically to parties of 6 and larger. We are happy to split checks evenly between up to 4 cards.