

Restaurant Week Menu

First

Roasted Beet Salad

Arugula, Candied Walnuts, Goat Cheese Croquette, Maple Balsamic Vinaigrette

Or

Parsnip Bisque

Herb Oil, Green Onion Ash

Second

Petite Cold-Smoked Sirloin

Mustard Greens, Confit Truffle Fingerlings, Caramelized Shallot Butter

Or

Grilled Salmon

Red Pepper Puree, Haricot Vert, Kohlrabi Slaw, Charred Tomato Vinaigrette

Third

Nutella Crème Brulee

Espresso Liqueur Whipped Cream, Fresh Berries

Or

Kiwi Berry Galette

Pastry Cream, Spicy Honey