

Restaurant Week Winter 2023

First Course – Choice of One

Salad of Red Grapefruit, Blood Orange, Pomegranate, Sliced Almonds, Arugula, w\White Balsamic
Vinaigrette

Scallop and Tuna Ceviche, Green Papaya Slaw

French Onion Soup with Sourdough Crouton, Gruyere Gratinee

Charred Cauliflower Flatbread, Roasted Garlic, Mozzarella, Tomato, Calabrian Chili Oil

Second Course – Choice of One

Spinach Fettucine, Hot Smoked King Salmon, Artichoke Hearts, Cream

Cranberry Glazed Pork Ribs, Roasted Sweet Potatoes and Apples

Chianti Glazed Roasted Airline Chicken Breast, Black Truffle Mashed Yukon Gold Potatoes, Chianti Sauce

Hearty Root Vegetable Risotto, Parsnips, Beets, Turnips, Butternut Squash, Parmesan Broth

Third Course – Choice of One

Flourless Chocolate Fudge Cake, Raspberry Sauce, Whipped Cream

Coconut Milk Panna Cotta, Passion Fruit, Grilled Pineapple

Individual Apple-Cranberry Tart, Tahitian Vanilla Gelato

Caramel Mascarpone Cheesecake, Caramel Sauce, Coarse SeaSalt

Specialty Cocktail

Amber Heard- Knob Creek Rye Old fashioned, Orange Bitters, Swizzle Stick \$14