

VOLVÉR

RESTAURANT WEEK MENU

\$45 PER PERSON

COCKTAILS

COMMODORE

Maker's Mark 46, Demerara, Lime,
Mezcal Rinse 9

SMOOTH OPERATOR

Tres Generaciones Tequila, Passionfruit,
Rosemary, Aromatic Bitters 9

First

Choose (1)

CHICKEN & DUMPLINGS

Parmesan & Corn Dumplings, Poached Chicken,
Seasonal Root Vegetables, Parmesan Espuma, Cliantró

ARUGULA SALAD

Walnut & Date, Balsamic Dressing, Aged Parmesan

GRILLED OCTOPUS

Crispy Potatoes, Romesco, Black Olive Aioli, Red Chile

Second

Choose (1)

GRILLED HANGER STEAK

Hasselback 'Nuri' Potatoes, Black Truffle Hollandaise,
Shishito Pepper Escabeche

PAN ROASTED CHICKEN BREAST

Celeriac Puree, Chanterelle Mushrooms,
Lemony Mustard & Caper Pan Sauce

PORK RIBEYE 'OKTOBERFEST'

Pretzel Spaetzel, Preserved Sweet Pepper,
Maple & Onion Soubise, Pickled Red Cabbage

ROASTED WINTER SQUASH

Garlic-Wilted Kale, Balsamic Reduction, Stracciatella,
Herbaceous Salsa Verde

Dessert

Choose (1)

CHOCOLATE "HO-HO" CAKE

Sweet Cream, Chocolate Sherbet, Salted Toffee Caramel

LEMON CAKE

Kiwi 'Salsa Verde', Fresh Basil