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, Cilantro

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

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