

HIGH STREET

Restaurant Week

60 per person

Specialty Cocktail 15

from on down high

jim beam black, five spice, persimmon, sfumato, fig leaf

For the Table

sourdough bread

1st Course Choice of:

celery salad, frisee, tarragon dressing, black walnut

mushroom toast, bone marrow, fontina

mussels + merguez with almonds, tomato + paprika

2nd Course Choice of:

baked semolina gnocchi,

black garlic, parmesan, herb breadcrumbs

grilled hanger steak,

juniper reduction, cipollinis, brown butter shoestring fries

seared sea scallops, sunchoke puree, bacon, endive

3rd Course Choice of:

lemon olive oil cake

brown butter date ice cream sundae

chocolate hazelnut cruller

consuming raw and under-cooked foods may increase
your risk of food-borne illness