



Restaurant Week
Lunch
\$20

Starter

Butternut Squash Bisque
Sesame-Candies Cashews, Bandol Vinegar Syrup
Cheese Plate
Raclette, Grapes, Apples, Sourdough
Escargot
Lardons, Croutons, Garlic-Fine Herb Butter
Caribou Salad
Mixed Greens, Honeycrisp Apple
Goat Cheese Croute, Fig-Balsamic Vinaigrette
Marinated Beet Salad
Whipped Ricotta, Pistachio, Mint

Entree

Beef Bourguignon
Root Vegetables, Fingerlings, Red Wine Braisage
Grilled Salmon Paillard
Shaved Fennel, Blood Orange, Pink Grapefruit,
Citrus-Beurre Blanc
Poulet en Croute
Chicken Pot Pie, Mushrooms, Carrots
Butternut Squash, Rosemary, Puff Pastry Crust

Cocktails

Roku Gin Negroni
Jim Beam Black Manhattan



Restaurant Week
Dinner
\$40

Starter

Butternut Squash Bisque
Sesame-Candies Cashews, Bandol Vinegar Syrup
Cheese Plate
Raclette, Grapes, Apples, Sourdough
Escargot
Lardons, Croutons, Garlic-Fine Herb Butter
Caribou Salad
Mixed Greens, Honeycrisp Apple
Goat Cheese Croute, Fig-Balsamic Vinaigrette
Marinated Beet Salad
Whipped Ricotta, Pistachio, Mint

Entree

Beef Bourguignon
Root Vegetables, Fingerlings, Red Wine Braisage
Grilled Salmon Paillard
Shaved Fennel, Blood Orange, Pink Grapefruit,
Citrus-Beurre Blanc
Poulet en Croute
Chicken Pot Pie, Mushrooms, Carrots
Butternut Squash, Rosemary, Puff Pastry Crust

Dessert

Crème Brûlée
Vanilla Custard, Demerara
Lemon Tart
Lemon Curd, Whipped Cultured Cream
Chocolate Parfait

Cocktails

Roku Gin Negroni
Jim Beam Black Manhattan

