## Restaurant Week

2 courses \$20



Avocado Toast v

herb salad | avocado mousse | lime honey oregano vinaigrette

Hashbrown Salmone

smoked salmon | dill crème fraiche | crispy hashbrown | arugala | lemon vinaigrette

Potato Gnocchi v

whipped goat cheese | snap peas | picked herbs | wild mushrooms | manchego

Chicken Schnitzel

beer mustard aioli | pickled mustard seeds | hot honey jus

## Dessert

Belgian Chocolate Cake

rich Belgian chocolate | homemade chocolate drizzle

Strawberry Graham Parfait Cake

vanilla yogurt mousse | buttery graham cookie base | fresh strawberry drizzle

## Signature Cocktails

One Sip at a Time

Jim Beam Black Bourbon | amari | sweet vermouth | applewood smoke 17

Paris is Burning

Roku Gin | mezcal | elderflower lemon | pineapple 18

**gf** = gluten free **v**= vegetarian

