

January 19th-February 1st

Restaurant Week

3 courses \$60

Aleksandar

RESTAURANT | BAR

Choice of:

First Course

Apple Walnut Salad

mixed greens | cucumber | citrus balsamic vin | bleu cheese | walnuts

Monika's Pierogi *v*

onion jam | celery salad | smoked gouda mash | max hosey crème fraiche

Beef Tartare

caramelized onion | pickled peppers | toasted baguette | chips

Lobster Ravioli Nero

squid-ink pasta | romesco | Parmesean | crispy winter herbs

Sweet Potato Soup *v*

purple sweet potatoes | lemon crema | arugula drizzel

Second Course

Stuffed Cabbage *gf*

fermented cabbage | ground beef | rice | pomme purée | beef jus

Spring Garden Gnocchi *v*

whipped goat cheese | snap peas | pickled herbs | wild mushrooms | Parmesan

Hokkaido Scallops *gf*

spring risotto | crispy kale | spinach crema

Chicken Schnitzel

beer mustard aioli | pickled mustard seeds | pomme purée | hot honey jus

Dry-Aged Beef *gf*

Red Winter Cabbage Fondant | Charred Brussels Sprouts with Pancetta & Hazelnuts

Dessert

Belgian Chocolate Mousse Cake

rich belgian chocolate | homemade caramel drizzle

Crème Brûlée Cheesecake

creamy vanilla | homemade caramel drizzle

Restaurant Week 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

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs increase your risk of foodborne illness. Please
alert you server about any allergy or dietary restrictions