

Restaurant Week Menu

FIRST COURSE

Choice of one

Winter Rainbow Panzanella Salad

Roasted winter squash | marinated beets | crispy sourdough croutons, | grapefruit vinaigrette.

Tenderloin Tartare Mekik

caramelized onion | pickled peppers | horseradish | chips

optional Caviar add on +\$25

Spicy Bean Soup

Slow-simmered white beans | double smoked bacon | roasted peppers **gf | v**

Butternut Squash Soup

velvety roasted butternut squash | warm winter spices | finished with creme fraiche & chives **gf | v**

Intermezzo

Mini Potato Rosti

golden potato rosti | cornichon | dill creme fraiche

SECOND COURSE

Choice of one

Stuffed Cabbage

v cabbage leaves filled with grass-fed ground beef | rice | rich beef and cabbage jus | whipped mashed potatoes | crispy onions **gf**

Beef Roulade

mustard and pickle-filled beef roulade with bacon | rich beef jus | braised red cabbage **gf**

Ratatouille with Roasted Ajvar (Vegetarian)

Slow-cooked winter vegetables | roasted red pepper ajvar, finished with olive oil | fresh herbs **gf | v**

Chicken Schnitzel

garlic aioli | pickled mustard seeds | pickled hot peppers | hot honey jus | mash potato

Hokkaido Scallops

seared scallops | risotto | crispy kale | turnip crema **gf**

THIRD COURSE

Choice of one

Grandmother's Apricot Dumpling

boiled dumpling filled with apricot jam | finished in browned butter | rolled in crispy toasted breadcrumbs | cinnamon. **v**

Chocolate Ganache

Silky milk chocolate ganache | crispy golden knafeh pastry **gf | v**

Fruit Bowl

seasonal fruit **gf | v**

One Sip at a Time

Knob Creek Whiskey | amari | sweet vermouth | applewood smoke 17

Midnight in Budapest

Hornitos Plata | maraschino liqueur | agave | grapefruit | rosemary | charcoal 18

gf = gluten free **v** = vegetarian

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

\$60 Per Person

20% gratuity will be added to all checks

