

2026 CCD Restaurant Week Menu | \$60 DINNER

FOR THE TABLE

Mediterranean Mezze Board

*Roasted seasonal vegetables, crostini, labneh, black chickpea hummus, marinated feta, olives
(vegetarian as is; gluten free bread available upon request)*

FIRST COURSE

Choice of:

Celery + Date Salad

*Lancaster Farm celery, fennel, medjool dates, sheep's milk cheese
(vegetarian as is; gluten free as is; can be made vegan upon request)*

Grilled Octopus

*Marble potatoes, nduja vinaigrette, fresh mint
(gluten free as is)*

Steak Tartare Toast

*Fish sauce, crispy capers, horseradish
(can be made gluten free upon request)*

SECOND COURSE

Choice of:

Spaccatelli

*Housemade pasta, royal trumpet mushrooms, black truffle butter, farm fresh egg
(vegetarian as is; can be made gluten free or vegan upon request)*

Crispy Pork Belly

*Cherry-fermented black bean, parsnip puree, herb salad
(gluten free as is)*

Roast Chicken

*Half chicken, chanterelle mushrooms, anchovy butter sauce
(gluten free as is)*

Optional Supplement: High Street Sourdough Pizza \$20

DESSERT COURSE

Choice of:

Sourdough Ice Cream Sundae

*malted brown butter caramel, caramelized kasha
(vegetarian as is)*

Lemon Cake

(vegetarian as is)

Cruller –

*Baked donut, chocolate chesnut mousse, coffee-chocolate sauce
(vegetarian as is)*

**Seasonal sorbet available for any gluten free guests*

FEATURED COCKTAIL

Hive Mind

Knob Creek 9 Year Bourbon, Elderflower Liqueur, Honey