

Restaurant Week Lunch

FIRST COURSE

Choice of one

Winter Rainbow Panzanella Salad

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

Butternut Squash Soup

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

SECOND COURSE

Choice of one

Monika's Pierogi

v onion jam | celery salad | smoked gouda mash | horseradish crème fraiche **gf**

Potato Rosti

golden potato rosti | cornichon | dill creme fraiche **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 | lemon | mash potato

Dessert

(Additionally)

Grandmother's Apricot Dumpling

boiled dumpling filled with apricot jam | finished in browned butter | rolled in crispy toasted breadcrumbs | cinnamon 12 **v**

Chocolate Ganache

Silky milk chocolate ganache | crispy golden knafeh pastry 12 **gf** | **v**

Fruit Bowl

seasonal fruit 8 **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

\$20 Per Person

20% gratuity will be added to all checks

