

FORK Winter 2025 Restaurant Week Menu

Cocktail

CCD Old Fashioned \$16

Jim Beam Black, rich demerara syrup, angostura

Prix Fixe \$60 per person

Items subject to change based on availability

FIRST COURSE

(choose one)

CHICORY SALAD

crispy alliums, parmesan tuile, anchovy-garlic vinaigrette

SCALLOP CRUDO

blood orange, candied buddhas hand, fennel frond gremolata

SMOKED SQUASH CAPPELLETTI

brown butter, calabrian chili, crispy sage

SWEET POTATO & SUNCHOKE SOUP

miso, sesame, asian pear

BRANDADE TOAST

high street sesame batard, calabrian chili, frisee

SECOND COURSE

(choose one)

STRIPED BASS

maratelli rice, tatsoi, carrot-persimmon fumét

CHILI-RUBBED PORK CHOP

polenta, delicata squash, mushroom, cippolini

MUSHROOM GNOCCHI

mixed kale, caramelized celery root, parmesan

DUCK CONFIT

parsnip, braised endive, mandarin orange

DRY AGED BURGER & FRIES

raclette, caramelized onions, spicy aioli

DESSERT

(choose one)

DARK CHOCOLATE TARTE

BASQUE CHEESECAKE

HAZELNUT TRIFLE

