

RESTAURANT WEEK DINNER



FIRST COURSE

RED LENTIL SOUP

CILANTRO AND ALMOND PESTO & CURRIED CRÈME FRAÎCHE

BONE MARROW TOAST

GRATED HORSERADISH & BITTER GREENS

MARKET GREENS SALAD

MUSTARD GREENS, PEARS, RADISH, PUMPKIN SEEDS & SHALLOT VINAIGRETTE

SECOND COURSE

FARRO RISOTTO

ROASTED MUSHROOMS, SQUASH, PECORINO ROMANO & PUMPKIN SEEDS

PAN-ROASTED ARCTIC CHAR

BLACK LENTILS, BRUSSELS SPROUTS & HERB BUTTER

BUTTERMILK FRIED CHICKEN

CHEDDAR WAFFLES & SAVOY CABBAGE SLAW

DESSERT

MINI PECAN PIE SUNDAE

VANILLA ICE CREAM & WHIPPED CREAM

CHOCOLATE TORTE

SALTED CARAMEL & WHIPPED CREAM

{ \$42 }