



Summer Restaurant Week 2016

\$35 per person plus tax and gratuity

~ First Course ~

Escargot hush puppies, chervil remoulade
Roasted beet salad, cucumber raita
Burrata, kales, hazelnut, apple, tamarind
Heirloom tomato & gem lettuce salad, blue cheese
Wood oven roasted mussels, piperade, merguez
Mixed greens salad
Duck pate campagne, spiced grapes*
Steak tartare, summer radish, pommes pailles
Tomato gazpacho, cucumber salad, avocado
Wood oven roasted bacon, shelling beans

~ Second Course ~

Rigatoni, tomato braised pork shank, swiss chard
Five grain risotto, maitake mushroom, goat cheese, poblano
Wood roasted meatballs, fromage blanc
Orecchiette, rabbit ragu, abalone mushroom
Salmon, marinated baby zucchini, ratatouille
Black drum, grilled okra, tomato vinaigrette
Wood grilled, dry aged bacon cheese burger
Veal schnitzel, lacinato kale, polenta, fried egg
Wood oven roasted chicken, green beans
Smoked pork ribs, gastrique, potato salad

~ Dessert ~

Brownie sundae*
Key lime pie, speculoos crust, blueberries*
Bread pudding, mascarpone ice cream, plums
Honey gelato, summer melon salad
Strawberry sorbet, crispy meringue

Nuts are marked with an *.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Common food allergens are used in the kitchen.



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