



Fall Restaurant Week Menu

3 Course for \$29.95

1ST COURSE

Butternut-Apple Bisque

Granola, Pumpkin Seed Oil

Autumn Harvest Salad

Roasted Beets, Acorn Squash, Crispy Parsnip, Watercress, Gorgonzola, Pomegranate Seeds, White Balsamic

Crispy Wellfleet Oysters

Garlic-Wilted Spinach, Quick Pickles, Malt Vinegar Aioli

2ND COURSE

Braised Short Rib

Smoked Cheddar Grits, Crispy Brussels Sprouts, Cashew Gremolata, Natural Jus

Pomegranate Glazed Salmon

Warm Farro and Kale Salad, Roasted Butternut, Golden Raisins, Toasted Almonds

Chicken Cassoulet

Braised Thigh, Garlic Sausage, Heirloom Beans, Mirepoix, Ham Hock Broth

3RD COURSE

Warm Indian Pudding

Vanilla Ice Cream

Mini Cannoli Trio

Traditional, Chocolate, and Cinnamon – With Candied Walnuts

RED WINE

2014 Pertinace Barbera

\$12 | \$46

2014 Klinker Brick Zinfandel

\$12 | \$46

WHITE WINE

2015 Gerard Bertrand Chardonnay

\$10 | \$38

2015 La Crema Pinot Gris

\$12 | \$46

MARTINI

Violet Pilot \$12

Titos Vodka, sweetened lime juice,

Bitter Truth Violet Liqueur with

Peychauds Bitters

There will be NO Modification and/or Substitutions allowed for the Restaurant Week Menu. Thank you for your understanding.

Please inform your server of any food allergies.