

Restaurant Week Lunch Menu Spring 2018

WINE:

16 / Landhaus Mayer, Grüner Veltliner, Vienna

12

15 / Rio Madre, Graciano, Rioja

10

First Course

choice of

Spring Onion and White Bean Soup
curry shrimp, garlic croutons

Cucumber and Carrot Salad
dill vinaigrette, romaine hearts

Smoked Salmon*
everything spice, bagel chips

Second Course

choice of

Mussel and Fennel Ragout
risotto cake, tarragon

Crispy Fish Tacos
pickled vegetables, cilantro crème

Chickpea Cakes
asparagus, arugula salad, fried egg

Dessert

Butterscotch Pudding

*Contain raw or undercooked ingredients. — Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.

