



Restaurant Week~Fall 2018!

First Course

Harvest Panzanella

Roasted Gold Beets, Parsnip, Carrot, Baby Mizuna, Warm Ciabatta, Spiced Pepita Dressing, Goat Cheese Fondue, Pomegranate Seeds

Butternut-Apple Bisque

Granola, Roasted Pumpkin Seed Oil

Smoked Salmon Cakes

Crispy Brussels Sprouts, Andouille, Piquillo Pepper Puree

Second Course

Braised Local Beef Short Rib

Smoked Cheddar Grits, Braised Cipolini, Roasted Carrot, Cashew Gremolata, Natural Jus

Porcini Mushroom Tortelloni

Wild Mushrooms, Celery Root, Pancetta, Romano, Truffle Cream

Crispy Tempura Flounder

Curried Cauliflower Puree, Cucumber, Watercress, Red Onion, Mint Yogurt

Third Course

Warm Indian Pudding

Candied Pecans, Vanilla Bean Ice Cream

Flourless Chocolate Torte

Candied Orange, Cinnamon Chantilly

