



Restaurant Week Menu Fall 2018

Appetizers

Roasted Root Vegetables & Arugula Salad

pickled onions – goat cheese – balsamic honey vinaigrette (GF)

Double Garlic Eggplant

fresh garlic – sweet garlic sauce

Poutine

house cut frites – Vermont cheese curd – foie gravy – sunny side quail egg

Duck Rillettes

gingerbread – roasted fennel – cherry coulis

Entrees

Pan Fried Sea Bass

garlic spinach – rosemary fingerling potatoes – confit cherry tomatoes –
lemon thyme beurre blanc

Wild Boar & Porcini Mushroom Ragout

spätzle – hand dipped ricotta – milk buns (GF*)

Veal Braciola

fennel stuffing – tomato – creamy polenta – duck fat & lemon Brussel sprouts – shaved pecorino

Butternut Squash & Mushroom Risotto

King oyster mushrooms – sweet pea puree – candied squash chips – mascarpone cheese

Desserts

Butterscotch Pudding

chocolate dipped pretzel rod

Flourless Chocolate Torte

raspberry puree