

# RESTAURANT WEEK

## FIRST

**Cold Smoked Sea Trout Crudo** Beet Cured, Fermented Chili, Slow Roasted Celeriac  
**Dog Patch Farm Pork en Croûte** Apple, Cranberry Mostarda  
**Long Island Cheese Pumpkin Soup** Vadouvan, Crème Fraîche, Dates  
à la carte \$11 each



## SECOND

**Pumpkin Croquette** Pork Ragu, Pepitas, Oregano  
**Warm Spinach + Cabbage Salad** Bacon, Blue Cheese, Red Onion, Red Wine Vinaigrette  
**Roasted Root Vegetables** Orange Mostarda, Aged Gouda, Pickled Mustard Seeds  
à la carte \$9 each



## THIRD

**Lasagne** Cloudland Beef, Bechamel, Parmigiano Reggiano, Pesto  
**Roasted Cod** Olive + Tomato Sauce, Celeriac, La Bomba Rice  
**Kohlrabi Gratin** Hazelnut + Coffee Crumble, Wild Mushrooms  
à la carte \$21 each

\$29.95 per person  
wine pairings \$21

*Executive Chef*

J E R E M Y G L O V E R

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

RALEIGH