

restaurant week

first course

pan seared jumbo scallop
*whipped parsnip, house cured guanciale,
citrus vinaigrette*

or

asparagus velouté
preserved meyer lemon, candied walnuts

second course

stuffed pork tenderloin
*kelliebrooke farm tenderloin, shades of blue,
pumpernickel, sage, potato rösti, creamed spinach*

or

grilled lions mane mushrooms
*dunk's mushrooms, fava bean succotash,
wheatberries, pistachio*

third course

steamed lemon pudding
*spiced blueberry compote, mint olive oil,
dowie farm cinnamon basil*

or

selection of memories ice cream

