

## **Restaurant Week Spring 2019**

### **To Start:**

#### **Aguachile**

shrimp – avocado – cucumber – red onion – cilantro – lime – tortilla chips

#### **Duck Confit Potsticker**

daikon radish – carrots – green peppers – scallion – ponzu dipping sauce

#### **Black Mission Fig Tart**

chevre – fig jam – crispy prosciutto – cipollini & balsamic gastrique

### **Main:**

#### **Pan Roasted Duck Breast**

smoked tomato beurre blanc – cauliflower rice – grilled eggplant – parmesan risotto

#### **Veal Porchetta**

veal – pork belly – herb stuffing – glazed globe carrots – baby fennel – new potato – veal jus

#### **Fettuccini Con Pulpo**

grilled portuguese octopus – linguica – zucchini – summer squash – tuscan kale – fried garbanzo beans

#### **Lomo Saltado**

peruvian beef – trio of peppers – tomatos – hand cut fries

#### **Vegetable Lasagna**

zuchinni & summer squash noodles – red pepper fennel tomato sauce – ricotta mozzarella

### **To Finish:**

#### **Pots de Crème**

chocolate custard – ginger snaps – cinnamon whipped cream

#### **Frozen Rhubarb & Strawberry Soufflé**

dark chocolate dipped strawberries

#### **Restaurant Week Featured Wines:**

La Crema – Chardonnay – California **\$14**

Contour – Pinot Noir – California **\$11**

**Restaurant Week Featured Beer:** Woodland Brothers Blinky IPA **\$7**

**Restaurant Week Featured Cocktail:** The Resolution

barr hill gin – rosemary simple – lemon – prosecco **\$14**

