



2026 Spring Restuarant Week

(Choose one from each Course)

FIRST COURSE

Spring Mixed Green Salad

shaved cucumbers, carrots, heirloom tomatoes, red radish,
chive blossom vinaigrette

Basil Risotto

cherry tomato and arugula salad, fresh parmesan reggiano

Roasted Bacon Wrapped Scallops

sautéed swiss chard, fried garlic, aged sherry vinaigrette

MAIN COURSE

(select one)

Duck Confit Bolognese

tagliatelle pasta, soffrito, baby kale, soft herb gremolata

Chicken Francese

herbed roasted fingerling potatoes, garlicky haricot verts, roasted wild mushrooms

Grilled Scottish Salmon

rice pilaf, lemon scented jumbo asparagus, tomato and green olive vinaigrette

DESSERT

(select one)

Warm Brown Butter Cake

snickerdoodle crumb, stone fruit Ice Cream

Elderflower Panna Cotta

torched meringue, strawberry compote, guava grapefruit sorbet

\$42 Per Person Plus Tax