SALT
KITCHEN • BAR

2026 Fall Restaurant Week

(select one from each course)

First Course

Baby Kale and Arugula Salad
Roasted delicate squash, Honeycrisp Apples, Dried Cranberries, Toasted Pecans, Pickled Red Onion, Whipped Goat Cheese, Maple-Apple Cider Vinaigrette

Seared U-10 Scallops
Roasted Butternut Squash Puree, Beurre Noisette, Crispy Pancetta Lardons, Shaved Brussels Sprout Slaw, Toasted Pumpkin Seeds

House-Made Gnocchi
Brown Butter Roasted Root Vegetables, Wild Mushrooms, Crispy Sage, Toasted Hazelnuts, Baby Kale, Aged Parmesan, Maple-Balsamic Reduction

Main Course

Grilled Swordfish
Maple Glazed Brussels Sprouts, Wild Mushroom and Farro Rissoto, Apple Cider Gastique

Braised Short Rib
Roasted Garlic Pomme Puree, Roasted Heirloom Carrots, Sautéed Garlicy Kale, Natural Jus

Butternut Squash Ravioli,
Wilted Spinach, Roasted Root Vegetables, Brown Butter Beurre Blanc, Spiced Walnuts, Gall Gremolata

Dessert

Vanilla Cheesecake
Cranberry Calvados Compote, Honey Spice Cake Croutons

Warm Chocolate Cake
White Chocolate Coconut Sauce, Toasted Almond Crunch