

Fall Restaurant Week 2026

Prix Fixe \$52

First Course

Cheddar IPA Beer Dip

Sea salt pretzel chips

Dynamite Shrimp Lettuce Leave

Match stick cucumber - carrot slaw, sweet chili-sriracha-honey aioli

Poblano Chicken Chili

Onion, white beans, chicken stock, dark chili powder, sour cream, shredded cheddar, tortilla strips

Harvest Salad

Roasted pear, shaved kale, goat cheese, dried cranberries, candied walnuts, orange vinaigrette

Second Course

Coulette Steak

Crusted housemade duchess potato, dijon asparagus, parmesan cream sauce

Chicken Saltimbocca

Crispy prosciutto, sage, garlic, linguine, red wine butter sauce, lemon, parsley

Boneless Pork Loin

Brown sugar brulee smoked sweet potato, sherry wilted kale, Bourbon glaze, onion jam

Pan Seared Arctic Char

Corn - risotto, tomato provencal, dill beurre blanc

Vegetable Vol a Vent

Onion, sweet potato, corn, mushroom, thyme, creamy thickened vegetable stock, puff pastry shell, arugula demi salad

Third Course

Belgium Chocolate Mousse

Frangelico whipped cream, fresh raspberry

Chocolate Chip Blondie

Chewy vanilla brownie, cinnamon-cream cheese icing

Banana Foster Martini

Vanilla wafers, rum flambe bananas, caramel sauce, sea salt

