## FALL RESTAURANT WEEK

## APPETIZERS <br> (CHOOSE I)

## BEET \& ARUGULA SALAD

Golden Beets. Candy Cane Beets. Feta. Aleppo Pepper. Cumin Lemon Yogurt. Beluga Lentil Vinaigrette

## TUNA CARPACCIO

Za'atar Crusted Tuna. Radish. Pickles. Sumac. Lemon Yogurt. Herbs

## BEEF TARTARE

Spicy Aioli. Shallots. Chives. Garlic
OYSTER CEVICHE +
(2) Shucked Oyster. Shrimp. Octopus. Leche De Tigre. Trout Roe

LOBSTER BISQUE + $\$$
Maine Lobster Claw. Chives. Baguette. Green Oil

## ENTREES

(CHOOSE I)

## PORK TENDERLOIN

Coffee Rubbed Pork Loin. Spiced Sweet Potato Puree. Sautéed Hog Farm Winter Vegetables

## CHICKEN

Kale. Beet \& Leek Salad. Beet Mole. Raisin Yogurt

## BRANZINO

6 oz. Branzino Filet. Cauliflower Puree. Hog Farm Mixed Vegetables. Sauce Meunière
LOBSTER TORTELLONI +\$
Carbonara Sauce. Peas. Bacon. Parmesan
DESSERT
(CHOOSE I)

## APPLE TART

Carmelized Apple. Cinnamon Streusel. Vanilla Gelato

## BOURBON PECAN TART

Topped with Vanilla Gelato and a Chocolate Genache Drizzle

## S\&B ICE CREAM SANDWICH

Chocolate Chip Cookie. Vanilla Ice Cream. Half Dipped Chocolate Genache

## 44 / 45.76

