

**Restaurant Week
January 27 – February 3
(Saturday until 7)
\$29.95**

FIRST COURSE:

***Arancini 'Takoyaki'
Octopus, Lemon Crema, Bonito Flakes**

***Warm Mushroom Salad (vg)
local mushrooms, arugula, tarragon vinaigrette, farm egg, sourdough**

***Winter Squash Soup (v)
mélange of squash, pepitas, chives, Jonah crab**

***Clam Pizza
house cured bacon, gruyere, preserved lemon, capers, arugula**

SECOND COURSE:

***Local Fluke
squash, shitake dashi, confit pumpkin seeds**

***Chicken Parm "Our Way"
escarole, roasted sunchoke, lemon crème, basil**

***Coulotte Steak (+)(gf)
creamy polenta, broccoli chimichurri, shaved parmesan**

***Charred Cabbage (v)(gf)
cauliflower puree, marinated mushrooms, Tokyo turnips, salsa verde**

Thirde:

***Brulee Bread Pudding
rum spiced Chantilly, charred pineapple**

***Sorbet/Ice Cream**

***House Made Cookies**

*****Sorry, No Substitutions*****