RESTAURANT WEEK NOV 1-8

Chef Alejandro Osorio

Before placing your order, please inform your server if a person in your party has a food allergy.

Restaurant Week Menu

$3 Courses, $48

TO START

Butternut Squash Soup with Pistachio, Pumpkin Seeds, and Mascarpone

Braised Beef Agnolotti with Forest Mushrooms and a Truffle Sauce

Blue Crab & Cream Cheese Spring Rolls with a Thai Peanut Sauce

Poached Jumbo Shrimp with Sunchoke Puree and a Saffron Emulsion

Crispy Calamari & Platinum Blonde Frisee Salad, with Organic Cherry Tomatoes and a Miso Ginger Vinaigrette

*Tuna Tartar with Potato Crisps and Wasabi Caviar 14-

Seared Foie Gras with Jamon Serrano, Crispy Polenta, Fig Preserves, and a Gastrique Reduction 14-

TO SHARE

Corn Bread 16-

Focaccia Bread 16-

Baby Pork Ribs with Asian Slaw 26-

Creamed Spinach with Roquefort & Toasted Pinenuts 16-

Roasted Cauliflower with Pistachio Crème Fraiche 16-

Fried Artichokes with a Garlic and Espelette Aioli 16-

Crispy French Fries 16-

TO FOLLOW

Seafood à l'Armoricaine

Local Flounder a la Provencal with Sauteed Spinach and Cauliflower Puree

Aleppo Chicken Filet with a Quinoa & Roasted Vegetable Salad and Tzatziki

Fresh Rigatoni with Duck Bolognese and Baked Fontina

Wagyu Short Ribs with Roasted Brussels Sprouts and Potato Puree

Baked Eggplant Rolls with Spinach, Mushrooms, Fresh Ricotta, and Pomodoro Sauce

*Grass Fed Filet Mignon with Sauteed Asparagus, Lobster Potato Puree and a Peppercorn Sauce 24-

Poached Lobster with Leek Fondue, Chanterelle Mushrooms, and a Turmeric & Fennel Emulsion 22-

DESSERT

Corn Crème Brulee
Apple Strudel with Vanilla Ice Cream
Chocolate & Strawberry Trifle
Pumpkin Pie
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*These items are raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness.