

Restaurant Week

In addition to our regular menu, we will be offering two special menus for Restaurant Week

Jan 22 - Feb 9
Monday - Friday-Lunch & Dinner
Saturday & Sunday-Dinner

Lunch Menu

APPETIZERS

Escarole Salad
candied kumquats, Prosciutto di Parma,
toasted walnuts, apple balsamic vinaigrette

Hawaiian Kanpachi Crudo
winter citrus, hearts of palm, herb salad

Short Rib Arancini
white truffle aioli, parmesan reggiano

ENTRÉES

Duck Meatloaf
brown butter potato puree, haricot vert,
cranberry bordelaise

Pan Seared Chicken Breast
roasted root vegetables, beet tahini,
black garlic

Braised Calamari & Clam Stew
merguez sausage, plum tomatoes, olives

DESSERTS

Carrot Cake
S'More In A Jar

\$ 29

Dinner Menu

APPETIZERS

Escarole Salad
candied kumquats, Prosciutto di Parma,
toasted walnuts, apple balsamic vinaigrette

Smoked Eggplant Puree
sheep's milk feta, pomegranate seeds,
grilled naan

Scallop Carpaccio
meyer lemon, mint, pink peppercorn

ENTRÉES

10 oz Aged Prime Ribeye
bourbon glazed root vegetables, Guinness Jus

Goffle Road Farm Chicken Confit
butternut squash & barley risotto,
carrot-orange puree, dandelion greens

Pan Seared Cod
caramelized Belgium endive,
saffron potato confit, watercress puree

DESSERTS

Carrot Cake
S'More In A Jar

\$ 42