

# RESTAURANT WEEK MENU

\$55 per person. Choice of one starter, one main, and one dessert

## STARTER

#### **Charcoal Roasted Beets**

Goat Cheese | Pomegranate | Cider Vinegar | Candied Walnut

## Roasted Squash and Apple Bisque

Smoked Pumpkin Seed | Five Spiced Coconut Yogurt

## **Roasted Brussels Sprouts**

Tarragon Lemon Dressing | Aleppo Pepper | Local Honey

## **Crispy Maitake Mushrooms**

Calabrian Chili Aioli | Pecorino Cheese | Fine Herbs

#### MAIN

#### **Roasted Cauliflower**

Pumpkin Puree | Pickled Carrot | Peanut Salsa Macha

## **Amish Half Chicken**

Creamed Brussels | Wile Mushrooms | Preserved Lemon Butter

#### **Grilled Branzino**

White Bean Puree | Haricot Vert | Watermelon Radish

## Squid Ink Bucatini

Gulf Shrimp | Country Ham | Cannelloni Bean Preserved Lemon | Pecorino Cheese

#### 8oz Flat Iron Steak

Gorgonzola Cured | Old Bay Gratin | Herb Bordelaise

## **SWFFT**

## Miso Apple Cobbler

Sea Salt Caramel | Vanilla Gelato

#### **Peanut Butter Chocolate Mousse**

Marshmallow | Graham Cracker

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.