

RESTAURANT WEEK — DINNER

FOR THE TABLE

BUTTERMILK BISCUITS

MAITRE'D BUTTER

FIRST | CHOOSE ONE

CASTELFRANCO RADICCHIO

FENNEL, DAIKON, BLUE CHEESE, BREADCRUMBS

BANG ISLAND MUSSELS

FRESH HERBS + CARROT HARISSA BROTH

CHICKPEA PANISSE

SQUASH TAHINA, BROCCOLINI, SUMAC ONIONS

CHICKEN LIVER TERRINE

SMOKED DATES + GRILLED SOURDOUGH

SECOND | CHOOSE ONE

PORK SAUSAGE

CHOUCROUTE, ROASTED APPLES, MUSTARD

HALF CHICKEN

POLENTA, ROASTED MUSHROOMS, BLACK GARLIC JUS

POTATO GNOCCHI

BRUSSELS SPROUTS, CRÈME FRAICHE, MEYER LEMON

ROASTED COD

BOK CHOY, NEW POTATO, FENNEL CHOWDER BROTH

CHEESEBURGER

COOPER SHARP CHEESE, B+B PICKLES, SPECIAL SAUCE, HIGH STREET ROLL

DESSERT | CHOOSE ONE

PARIS BREST FOR 2

PANNA COTTA

CHOCOLATE SORBET

FAT CAT CHEESE