restaurant week dinner prix fixe

65 per person

first course

shrimp aguachile ^{(df) (gf)} cilantro vinaigrette, cucumber relish, espelette

harvest salad ^{(gf) (v+)}

quinoa, kale, butternut squash, honeycrisp apple, cranberries, spiced pecans & pepitas, apple citrus vinaigrette

caesar salad* parmesan frico, garlic croutons, lemon zest

wagyu meatballs american wagyu, pork, slow-roasted tomato sauce, polenta croutons, parmesan, basil

pan-seared scallops^{* (df) (gf)} +5 celery root purée, braised bacon lardons, pickled granny smith apples, chives

second course

crispy skin salmon* (df) (gf) coconut green curry, sticky rice, thai apple slaw

roasted chicken (gf)

parsnip purée, roasted root vegetables, crispy sage, apple chicken jus

braised short rib (df)

yukon potato cake, spinach, crispy onions, red wine demi-glace

vegetarian risotto (v)

truffle, crispy onions

beef wellington +15 potato purée, glazed root vegetables, red wine demi-glace, served medium rare

8 oz. filet mignon* ^(gf) +20 herb-roasted tomato, charred scallion, horseradish hollandaise

dessert course

choose one

vanilla cheesecake ^(v) graham cracker crust, lemon curd, blueberry compote

sticky toffee pudding^(v)

english toffee sauce, ice cream

(df) dairy free | (gf) gluten free | (v) vegetarian | (v+) vegan

Please note, a 20% service charge will be added to your check.

 $^{\ast}\mbox{These}$ items are served raw, contain raw ingredients, or are cooked to order.

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

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code. Division of Food Safety. FDACS.gov

There is risk associated with consuming raw oysters if you have chronic illness of the liver, stomach, blood or have immune disorders.

