



2024 Winter Restaurant Week Three Course Menu

please choose one dish per course | \$40 per person

WINTER GARDEN

concord grape | cider glazed squash | heirloom carrot | forelle pear | baby lacinato kale | fig

FIG BRUSCHETTA

whipped ricotta | radicchio | spiced honey

GRILLED SALMON

celery root | braised endive | chanterelle | walnut gremolata | ginger red wine jus

CHICKEN MARSALA

crispy ½ chicken | farro | oyster mushroom | marsala jus

WHOLE GRILLED BRANZINO | \$5 upcharge

golden beets | celery root | leeks | fennel nage

TARTUFO

dark chocolate | Luxardo cherry | chocolate tuile

TIRAMISU

espresso | ladyfinger | mascarpone

• consuming raw or undercooked food may increase risk of foodborne illness, especially if you have certain medical conditions