

official restaurant week
january 14th to 20th
dinner extended to january 24th

\$10 chef's signature drinks
\$30 select bottles of wine

3 courses \$35

first

empanadas

mixed greens, free range chicken,, pimenton sauce

crispy broccoli (ve)

panko buttermilk breading, pickled sun dried raisins, herb yogurt sauce

hazelnut veloute[^] (vg)

roasted apple and celery root soup, crushed hazelnuts, apple pickle

barsotto (vg)

barley cooked risotto style, crispy shiitake, cultured caraway butter (kastinys)

charred pork belly and octopus[^]

braised polyface belly, marinated egg, taggiasca olive, creamy wuster vinaigrette

persimmon salad[^] (vg)

mixed greens, 6 month manchego, basil citrus vinaigrette

to share

house spreads (\$12 add on) (vg)

pork rilletes, chicken liver mousse, bacon jam, herb ricotta, black currant jam, accoutrements, crostini

second

PEI mussels[^]

black forest ham, caramelized onions, smoked tomato broth, herbs, baguette

pork confit steak[^]

eggplant caponata, brown butter sweet potato, herb chimi churri

house gnocchi (ve)

red beet gnocchi, butternut squash, wild mushrooms, almond basil pesto, manchego, truffle

arctic char[^]

sustainable fish, gold beet relish, house herb spaetzle pasta

lamb shank[^] (+\$5 upcharge)

apple relish, creamy semolina, red wine citrus reduction

third

brownie bread pudding (ve)

chocolate coffee sauce, vanilla ice cream

fried apple pie (vg)

dulce de leche, vanilla bean ice cream, coffee sauce

passion fruit crème brulee[^] (ve)

turbinado sugar crust, candied orange

lithuanian honey cake (ve)

layered cake with whipped lemon creme fraiche, peach

3 scoops of ice cream[^] (ve)

old fashioned vanilla or deep chocolate

[^] may be made gluten free

ve vegetarian. **vg** vegetarian, may be made vegan

Chef Justė Židelytė