

ELEVATED WATERFRONT DINING


*Restaurant Week Winter 2025*

January 28 – February 9 | Tuesday – Saturday | 5 – 10 pm

Three-Course Prix-Fixe Dinner \$40 pp (+ tax & gratuity)

*First Course*

**Caldo Verde** GF | (Portuguese Chicken Soup)  
lentils, chicken, butternut squash, vegan italian sausage

 **Cherry Panzanella Salad** D|V|N | dried tart & morello cherries,  
toasted peasant bread, creamy house ricotta, pinenuts, spring onion,  
baby arugula, french breakfast radish, lambrusco vinaigrette

**Oysters Rockefeller** D|S|GFO | creamy spinach, pernod & lemon breadcrumbs

*Second Course*

**Herb Roasted Cornish Game Hen** D | skillet corn cake w/braised cherries,  
baby carrots & asparagus, cherry foie gras demi-glace

 **Cherry Blossom Shoyu Glazed Halibut** + \$10 D | miso roasted japanese  
sweet potatoes, butter braised baby bok choy

**Dirty Martini Pasta** D|S | angel hair, bay scallops, olives, gin,  
olive brine, Italian parsley, lemon, pecorino romano

**Smoked Mozzarella Flatbread** D|N | roasted butternut squash puree,  
caramelized onion & sage, toasted pumpkin seed & cherry gremolata

*Third Course*

**Limoncello Sorbet** V|GF

 **Cherry Ricotta Cheesecake** D|GF | bruléed crisp

**Molten Chocolate Cake** D | vanilla bean gelato

*Featured Cocktail*

 **The Southern Gentleman** +15 | woodford reserve bourbon,  
chocolate & cherry bitters, demerara, luxardo cherry, cherry wood smoked tableside

D Dairy | N Nuts | S Shellfish | P Pork | V Vegetarian | GF Gluten Free | GFO Gluten Free Option