

winter restaurant week

DINNER PRIX-FIXE MENU

AVAILABLE MONDAY, JANUARY 27 THROUGH SUNDAY, FEBRUARY 2

THREE-COURSE DINNER MENU STARTING AT \$40\*/person

\* Upcharges will be added to the starting price of \$40



first course

please select one

FRENCH ONION SOUP

house croutons, gruyere cheese

BELGIAN ENDIVE, ROASTED BEET SALAD

citrus segments, feta cheese, orange honey dressing

WINTER RADISH MEDLEY

daikon, watermelon & french breakfast radishes,  
seeded multigrain bread, truffle butter

RICOTTA & CARROT RAVIOLI

sage brown butter sauce, aromatic breadcrumbs

LOBSTER BISQUE (bowl)\* +3

topped with fresh lobster, dill creme fraiche

BAKED MUSSEL POT\* +5

bacon, leeks, garlic in white wine, garlic & butter

LAMB CHOP\* +6

pearl couscous w golden raisins & almonds, mint yogurt sauce, pomegranate gastrique

second course

please select one

PAN-ROASTED FAROE ISLAND SALMON

pearled couscous, winter root vegetables, sauteed rainbow swiss chard, citrus beurre blanc

HALF ROASTED CHICKEN

brussels sprouts, roasted baby carrots, garlic mashed potatoes, au jus

RICOTTA & CARROT RAVIOLI

sage brown butter sauce, aromatic breadcrumbs

SHRIMP, SMOKED CAPON, ANDOUILLE SAUSAGE GUMBO

duck fat roux, the trinity, saffron rice

MISO MARINATED CAULIFLOWER STEAK

oyster mushrooms, roasted bok choy, sunchoke puree

BRAISED PORK SHANK

creamy sage polenta, roasted brussels sprouts,  
glazed carrots, braising jus

CRAB-STUFFED DOVER SOLE ROULADES\* +9

sauteed spinach, julienned fennel, celery, carrots and leeks, saffron cream sauce

SEAFOOD PASTA\* +8

housemade pappardelle w bay scallops, shrimp & lobster, sauteed fennel, leeks & mushrooms,  
creamy lobster bisque sauce

CASSOULET\* +6

duck leg confit, cannellini beans, garlic sausage, braised lamb and pork shoulder, aromatic breadcrumbs

10 OZ PRIME NY STRIP\* +15

garlic mashed potatoes, green beans, mushroom red wine sauce

third course

please select one

CHOCOLATE PEANUT BUTTER PIE

whipped cream

TRES LECHE

berry compote

APPLE RAISIN BREAD PUDDING

served warm w creme anglaise

All menu items are subject to change according to seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Before placing your order, please inform your server if anyone in your party has a food allergy.

Gratuuity will be added automatically to parties of 6 and larger. We are happy to split checks evenly between up to 4 cards.