

# WOODWIND

PRIX-FIXE

## DINNER PRIX-FIXE

ENJOY 4 COURSES  
FOR \$55 PER PERSON



## SNACKS — SELECT ONE

HOUSE **RICOTTA**  
honey, mishmish, grilled toast

CHICKEN **CHICHARRÓN**  
flavors of buffalo wings, bleu cheese foam

**CHICKPEA** FRIES  
kibbeh spice, tahini aioli, parsley

## MOSTLY VEGETABLES

— SELECT ONE

WINTER **SQUASH** SOUP  
cardamom whipped cream,  
compressed apple, wild rice

ROASTED **BRUSSELS SPROUTS**  
hazelnut & bacon granola, pomegranate,  
cider vinaigrette

FERMENTED **HUMMUS**  
naan, all the veggies, ash

## A LITTLE LARGER

— SELECT ONE

**AZTEC** SALAD  
romaine, charred corn salsa, cotija  
cheese, avocado vinaigrette

PAN-SEARED **SALMON**  
korean bbq sauce, charred broccolini, crispy  
enoki mushroom, sesame nougatine

**CHICKEN** N' WAFFLES  
tennessee hot, celeriac slaw,  
pickles, sourdough waffle

GRILLED **SHORT RIB**  
lemongrass, winter squash purée,  
pickled slaw, scallion pancakes

WOODWIND **BURGER**\*  
Hooks cheddar, b&b pickles, fancy  
sauce - choice of fries or side salad

**PORK BELLY** "AL PASTOR" TACOS  
mezcal-infused pineapple salsa,  
pineapple mole, fresh herbs

## TOP IT OFF — SELECT ONE

**ALMOND** GELATO  
almond nougatine, kahlua whipped cream, shortcake

SMOKED **CHOCOLATE** POT DE CRÈME  
salted caramel, whipped cream

**APPLE** BROWN BETTY  
Mick Klug Farm apples, crème fraîche,  
cinnamon crumble (*hint: kick it up a  
notch with a bourbon flambé +\$5*)

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

\*Food items are cooked to order.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

