

Winter

RESTAURANT WEEK

\$55 PRIX-FIXE DINNER

Appetizers

choose one

CAULIFLOWER CAPPUCCINO

cauliflower rice, porcini mushroom dust

ANGELS ON HORSEBACK

walnut & goat cheese stuffed dehydrated plums, smoked Virginia ham, endive salad

BRUSSELS SPROUTS

crispy Brussels sprouts, matcha sauce, dill & mint

BAKED MUSSELS

herbed bread crumbs, espelette chili & lemon aioli

Mains

choose one

CHARRED NAPA CABBAGE

citrus hummus, roasted pumpkin seeds, pecorino sardo

BALLOTINE DE CANARD

deboned duck leg stuffed with duck liver and duck sausage, pumpkin purée, lambrusco wine reduction

SALMON FILLET

orange braised belgium endive, bell pepper purée, pil pil sauce

SHRIMP SHELL PASTA

white shrimp, shell pasta, arugula pesto, cherry tomatoes, crispy bread crumbs

Dessert

choose one

BAKED PEAR

spiced red wine baked pear, vanilla gelato, glühwein sauce

ORANGE OLIVE OIL CAKE

caramel cream sauce

JACKIE