



Holiday Lunch

3 COURSES ~ \$48 / PERSON

MON - FRIDAY ~ 11:30 AM - 2:30 PM



Menu

FIRST COURSE

LITTLE LEAF MIXED GREENS aged goat cheese, shaved radish, dijon vinaigrette

FRENCH ONION SOUP gruyere, crostini

MACARONI & CHEESE four cheeses, panko

MAIN COURSE

BUCATINI PROVENÇAL roasted vegetable and tomato sauce, fontina, pine nuts

SEARED HALIBUT garden vegetables, marble potatoes, grain mustard aioli

STEAK FRITES herb-shallot butter, watercress, fries, aioli

DESSERT

VANILLA BEAN CRÈME BRÛLÉE citrus, mint

BUTTERSCOTCH BREAD PUDDING praline ice cream, salted butter caramel

DAILY SELECTION OF HOUSEMADE ICE CREAM OR SORBET

make a reservation on [opentable.com](https://www.opentable.com)
walk-ins are always welcome!

