

SUMMER RESTAURANT WEEK

AUG 13 - 19 · 3 COURSES · DINNER \$35

WINE SPECIAL

\$32 by the Bottle

ask your server for daily selection

COMPLIMENTARY AMUSE BOUCHE

Virginia Fried Oyster

sweet aneheim pepper purée, house made bacon jam

FIRST

Soup of the Day

ask your server for daily selection

Market Salad

local mixed greens, carrots, cucumbers, honey vinaigrette

Chef's Cheese & Charcuterie

ask your server for daily selection

SECOND

Spring Risotto

sweet peas, squash blossoms, exotic mushrooms, shaved pecorino

Pan Seared Atlantic Salmon

haricot verts, fingerling potato, herb lemon beurre blanc

Cinnamon Braised Beef Short Ribs

shaved brussels sprouts, buttermilk mash, pan jus

THIRD

Ricotta Beignets

dulce de leche, confectioners sugar

Goat Cheesecake

marshmallow fluff, maple walnut syrup

Seasonal Ice Cream

choice of two, ask your server for daily selection