

## WINTER RESTAURANT WEEK

JAN 14 - 20 · 3 COURSES · DINNER \$35

### WINE SPECIAL

**\$32 by the Bottle**

ask your server for daily selection

### 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

**Pesto Risotto**

spinach pesto, pancetta, grana padano

**Pan Seared Atlantic Salmon**

forbidden rice, confit tomatoes, basil oil

**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

*Chef Charles Lyons*

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