

2016 Restaurant Week Menu



1st Course:

Celery Root & Apple Bisque

Curried Apples, Celery Leaf, Espellette Pepper

OR

Farm Fresh Greens Salad

Candied Hazelnut, Mulled Cherry, Fennel, Chevre, Radish, Champagne Vinaigrette

2nd Course:

Grilled 6oz Bistro Tender

Whipped Sweet Potato, Rainbow Carrots, Brussels, Braised Shallots, Black Garlic Jus

OR

Roasted Vermillion Snapper

Poached Fingerling Potatoes, Artichoke & Fennel Barigoule, Greek Yogurt, Chorizo, Preserved Lemon

OR

Cauliflower Steak

Farro, Cauliflower Pickles, Cauliflower Cous Cous, Parsley, Capers, Almond, Golden Raisin

3rd Course:

Apple Turnover

Salted Caramel, Struesel, Bourbon Ice Cream

OR

Malted Chocolate Ganache

Coffee Soil, Cookie Shards, Chocolate Cake, Malted Milk Ice Cream

OR

Olive Oil Cake

Pumpkin, Maple Chantilly, Sage, Cranberry