

RESTAURANT WEEK

three courses...\$45

add paired wines...\$77

FIRST COURSE *choose one*

KOGINUT SQUASH SOUP

brioche croutons, crème fraîche

MESCLUN GREENS SALAD

reggiano, red wine vinaigrette

ENDIVE SALAD

honey crisp apple, honey brown butter walnuts, bleu d'auvergne
cider vinaigrette

WILD BURGUNDY SNAILS

garlic herb butter

SECOND COURSE *choose one*

PAN ROASTED SALMON

preserved vegetables, buttermilk, dill oil

GRILLED SWORDFISH "GRENOBLOISE"

haricots verts, honeynut squash pureé, brioche croutons
citrus & caper brown butter

GRILLED VENISON LEG

aligot potatoes, badger flame beets, cipollini onion, rosemary juniper sauce

ROASTED KOGINUT SQUASH

charred napa cabbage, fresh pomegranate, chermoula sauce
dukkah

DESSERT *choose one*

CITRUS ENTREMET

carrot sponge cake, passion fruit curd cream cheese cremeaux
mango gelée

PROFITEROLES

pistachio ice cream, chocolate sauce, frosted pistachios

