

RESTAURANT WEEK

three courses...\$45
add paired wines...\$32

FIRST COURSE *choose one*

HEIRLOOM TOMATOES
compressed watermelon, lemon verbena, idiazabal cheese

ROASTED SWEET CORN BISQUE
duck bacon, tajin, coriander

CUCUMBER SALAD.
red onion, capers, chives, radish, dill crème fraîche

WILD BURGUNDY SNAILS
garlic herb butter

SECOND COURSE *choose one*

PAN ROASTED FLUKE
shishito peppers, hen-of-the-woods, miso beurre blanc

GRILLED VENISON LEG
pommes pureé, sour cherry, cognac peppercorn jus

JURGIELEWICZ FARM DUCK BREAST
grilled yellow peaches, wilted kale, rosemary wildflower honey

ROASTED SUMMER VEGETABLES
pistachio pistou, goat cheese, crispy carrots, olive tapenade

DESSERT *choose one*

ROASTED NECTARINE TARTE TATIN
vanilla bean caramel

CHOCOLATE MOUSSE
vanilla crème anglaise



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