Restaurant Week
Prix Fixe $35

First Course

Potato & Mascarpone Bisque
Brussel sprout puree, crispy sprout leaves, Fresh lemon

Smoked Trout Dauphines
Anchovy aioli, rocket arugula, preserved lemon vinaigrette

Beet "Ravioli"
Roasted beets, ricotta, goat cheese, parsley, rainbow carrot ribbons, pistachio mousse

Second Course

Seared Striped Bass
Roasted Peruvian fingerlings, braised Fennel bulb, eggplant caponata, port wine reduction

Gnocchi
Duo of yukon and purple potato gnocchi, Blue cheese & parsnip emulsion, broccoli rabe, baked cipollini onions, petite mico salad

Braised Beef Short Rib
Farro "risotto ", lemon zest, roasted beet roots and carrots, soft farm poached egg, black garlic demi glace

Seared Diver Sea Scallops
Cauliflower puree, grilled leek coulis, pickled rainbow carrots, crispy polenta

Roasted Chicken & Duck "Gallentine"
cranberry-rosemary and port wine preserve, sweet potato au gratin, broccoli rabe, dark chicken jus

Third Course

Classic Carrot Cake
Cream cheese icing, cardamom caramel

Gelato
Vanilla brown sugar, maple poached pear

*Consuming raw or undercooked meat, eggs, poultry, seafood or shellfish may increase your risk of food borne illness