



## RESTAURANT WEEK 2024

January 11 - 21, 2024

**LUNCH \$39**

### First Course

---

*Select one*

**LOBSTER-COGNAC VELOUTÉ**

Bourbon Barrel Smoked Trout Caviar, Fine Herbs

**SAFFRON-CHABLIS POACHED PEAR SALAD**

Organic Mix Greens, Frisée, Watermelon Radish  
Heirloom Tomato, Papadum, Yuzu-Blood Orange Vinaigrette

### Second Course

---

*Select one*

**BLACKENED AHI TUNA SANDWICH**

Charred Pineapple, Bibb Lettuce, Sriracha-Lime Aioli  
Brioche, Pickles, Side of French Fries

**CHERRY SMOKED PORK TENDERLOIN**

Crispy Brussel Sprouts Cherry Gastrique  
Butternut Squash Puree, Chimichurri

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity added to parties of six or more guests.



## RESTAURANT WEEK 2024

January 11 - 21, 2024

**DINNER \$62**

### First Course

---

*Select one*

**LOBSTER-COGNAC VELOUTÉ**

Bourbon Barrel Smoked Trout Caviar, Fine Herbs

**SAFFRON-CHABLIS POACHED PEAR SALAD**

Organic Mix Greens, Frisée, Watermelon Radish  
Heirloom Tomato, Papadum, Yuzu-Blood Orange Vinaigrette

### Second Course

---

*Select one*

**PAN SEARED "FISHMONGER SELECTION"**

Butternut Squash Puree, Citrus Lacinato Kale, Kaffir Lime Vin Blanc

**CHERRY SMOKED PORK TENDERLOIN**

Crispy Brussel Sprouts Cherry Gastrique  
Cream Corn Grits, Chimichurri

### Dessert

---

*Select one*

Ice Cream or Sorbet

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity added to parties of six or more guests.