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.
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

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