

RESTAURANT WEEK - WINTER 2026

LUNCH - choose 2 courses \$45

First Course

Parsnip Apple Soup- *Chive Oil*

Burrata - *Fuyu Persimmons, Black Mission Figs, Wild Arugula, Vincotto Vinegar*

Roasted Acorn Squash – *Multigrain Salad, Cranberries, Apricots, Maple-Yogurt Vinaigrette*

Main Course

Impossible Burger - *Caramelized Onions, Cheddar, Tufo Aioli, Hand Cut Fries*

Scottish Salmon - *Baby Kale, Fregola Sarda Ragout, Mustard Dill Sauce*

Penne Rigate - *Wild Mushrooms, Chèvre, Asparagus, Lemon Panko*

Dessert

Mango Panna Cotta- *Coconut Truffle, Raspberry Foam*

Chocolate Ganache Cake- *Mandarin Jam, Pistachio Truffle*

BRUNCH - choose 2 courses \$45

First Course

Parsnip Apple Soup- *Chive Oil*

Burrata - *Fuyu Persimmons, Black Mission Figs, Wild Arugula, Vincotto Vinegar*

Banana Foster Brioche - Vanilla French Toast -

Main Course

Smoked Salmon Croissant – *Red Onion, Tomatoes, Capers, Cream Cheese*

Vegetable Frittata - *Gruyere, Garden Greens*

Grilled Chicken Sandwich- *Avocado, Pepper Jack Cheese, Toasted Brioche, Chipotle Mayo*

Dessert

Mango Panna Cotta- *Coconut Truffle, Raspberry Foam*

Chocolate Ganache Cake- *Mandarin Jam, Pistachio Truffle*

DINNER -three courses \$60

First Course

Parsnip Apple Soup- *Chive Oil*

Roasted Acorn Squash – *Multigrain Salad, Cranberries, Apricots, Maple-Yogurt Vinaigrette*

Wild Mushroom en Croute - *Roasted Wild Mushrooms, Petite Greens, Madeira-Porcini Jus*

Main Course

Butternut Squash Risotto – *Mascarpone, Sage Pumpkin Seeds*

Petite Filet Mignon - *Potato Pave, Grilled Broccolini, Red Wine Demi-Glace*

Branzino - *Piquillo Romesco Reduction, Yukon Potatoes, Roasted Fennel*

Dessert

Mango Panna Cotta- *Coconut Truffle, Raspberry Foam*

Chocolate Ganache Cake- *Mandarin Jam, Pistachio Truffle*