

WINTER RESTAURANT WEEK  
THREE COURSE DINNER \$45 | SUNDAY - FRIDAY  
FULL TABLE PARTICIPATION

*Appetizer*

- select one -

- FRENCH ONION SOUP  
caramelized onions, beef broth, gruyere
- JERUSALEM ARTICHOKE GRATIN  
sunchoke, comte fondue, toasted baguette
- KALE SALAD  
green apple, almonds, cheddar  
mustard vinaigrette, dried cranberries



*Entree*

- select one -



- RISOTTO AUX CHAMPIGNONS  
wild mushrooms, vermouth, parmigiano
- SEARED SALMON  
beluga lentils, mire poix, braised leeks, frisée
- ROASTED AMISH CHICKEN  
seared endive, bitter marmalade jus

*Dessert*

- select one -

- TARTE AU CRANBERRY  
cranberry curd, spiced sable
- CHOCOLATE FONDANT  
creme fraiche