



WINTER RESTAURANT WEEK DINNER

\$45++ per person | three course dinner

APPETIZER

Pear Salad

arugula, radicchio, shaved cauliflower, asian pears, honey-chili vinaigrette

Italian Meatball

san marzano tomatoes, grana padana, basil, whipped ricotta, toast points

French Onion Soup

gruyère, sherry

MAIN COURSE

Lobster Mac and Cheese

cajun cream, maine lobster, new american cheddar, fine herbs

French Airline Chicken

mushroom and sweet potato ragu, mustard chicken jus

Wild Mushroom Ravioli

truffle cream, grana padano

DESSERT

Chocolate Bread Pudding

vanilla cream

Tres Leches Cake

whipped cream, berries

Hazelnut Crème Brûlée

vanilla and chocolate biscotti




Concrete Hospitality Group

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.