

Restaurant Week

Menu

STARTER

Roasted Butternut Squash Soup

toasted pepitas | nutmeg | pure maple syrup | garlic chives | sherry

The Wedge

applewood smoked bacon | pickled onion | kumato tomato | avocado | cracked black pepper

House Made Mozzarella

fire roasted marinara | fresh basil pesto drizzle | micro basil

MIDDLE

Pan Fried Pork Chop Milanese

herb breadcrumbs | lemon | arugula | pickled heirloom tomato | red onion | parmesan evoo

Shrimp and Scallop Fra Diablo

linguini | basil | oregano | black garlic | red pepper flakes | parmesan

Broiled Citrus Infused Chicken

half chicken | sweet potato puree | braised baby kale | white wine & thyme velouté

Mushroom Bolognese

assorted mushrooms | carrots | rosemary | thyme | tomato | linguini | ricotta quenelles

ENDING

Chocolate Chip Cheesecake

godiva crème anglaise | fresh berries | croquants

Oreo Trifle

bavarian cream | whipped cream | chocolate shaving

\$55

