



RESTAURANT WEEK 2024

January 11 - 21, 2024

DINNER \$62

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

*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.