

FEARLESS RESTAURANT WEEK

\$55 per person



FIRST COURSE

select one

Soup du Jour

chef's inspired fresh soup of the day (d,g)

Roasted Bone Marrow

sourdough toast, chimichurri, petite greens (d,g)

Beet Carpaccio

*fresh citrus, goat cheese, pistachio crumble, fennel pollen,
microgreens (d,n)*



ENTRÉES

select one

Pan Seared Salmon

black pepper crust, lentils du puy, carrot puree, dijon crème (d)

Torchon Pork Tenderloin

*pea puree, honey roasted baby carrots, pistachio crumble,
red wine demi-glace (d,n)*

Duck Confit Salad

*frisee, arugula, cherries, goat cheese, fingerling potato,
red wine vinaigrette (d)*



DESSERT

Gateau au Chocolat

vanilla ice cream, fresh berries, raspberry coulis (g,d)

***EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

*Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 6 or more
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash*