



Winter Restaurant Week 2019!

*3-Course Menu
\$35/person*

First Course | Select One

- Butter Lettuce* | radish | citrus | champagne
Chilled Octopus | golden beets | grapefruit | olive
Beef Tartare | cornichon | mustard | capers | focaccia
Smoked Salmon | honey crisp apple | horseradish | red kale

Second Course | Select One

- Beef Short Rib* | root vegetable gratin | vichyssoise
Vermillion Snapper | brandade | cabbage | remoulade
Hand Cut Tagliatelle | broccolini | egg yolk | parmigiana
Whiffletree Farms Chicken | mirepoix | mushroom | coq au vin sauce

Third Course | Select One

- Cheese* | selection of three cheeses | French baguette | quince
Chocolate | gianduja mousse | hazelnuts | vanilla chantilly | salted caramel
Meyer Lemon Panna Cotta | huckleberry compote | ginger ice cream | orange blossom honey
Sticky Toffee Pudding | bourbon milk punch ice cream | smoked & candied pecans | poached apples

Four Course Tasting Menu

(Full Table Participation Required. No Substitutions, Please)

\$49/person

- Maine Lobster* | gold potato | frisée | shellfish velouté
Braised Halibut | mizuna | marcona almond | grape
Dry Aged NY Strip | oxtail | king trumpet mushroom
Textures of Orange | sorbet | olive oil cake | whipped ricotta | fennel