

RESTAURANT WEEK

three courses...\$45
add paired wines...\$77

FIRST COURSE *choose one*

KOGINUT SQUASH SOUP
brioche croutons, crème fraîche

MESCLUN GREENS SALAD
reggiano, red wine vinaigrette

ENDIVE SALAD
honey crisp apple, honey brown butter walnuts, bleu d'auvergne
cider vinaigrette

WILD BURGUNDY SNAILS
garlic herb butter

SECOND COURSE *choose one*

PAN ROASTED SALMON
preserved vegetables, buttermilk, dill oil

GRILLED SWORDFISH "GRENOBLOISE"
haricots verts, honeynut squash pureé, brioche croutons
citrus & caper brown butter

GRILLED VENISON LEG
aligot potatoes, badger flame beets, cipollini onion, rosemary juniper sauce

ROASTED KOGINUT SQUASH
charred napa cabbage, fresh pomegranate, chermoula sauce
dukkah

DESSERT *choose one*

CITRUS ENTREMET
carrot sponge cake, passion fruit curd cream cheese cremeaux
mango gelée

PROFITEROLES
pistachio ice cream, chocolate sauce, frosted pistachios



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