

Restaurant Week Menu \$55

FIRST
(choice of one)

HUSK ROASTED SWEET CORN BISQUE
blue crab, tajin

LITTLE GEM SALAD

tomato, bacon lardon, pickled onion, cucumber, dijon vinaigrette

CRISPY ZUCCHINI FLOWERS STUFFED WITH GOAT CHEESE

basil aioli

ENDIVE SALAD

blue d'auvergne, brown butter walnuts, blueberries, citrus dijon vinaigrette

SECOND
(choice of one)

JURGIELEWICZ DUCK BREAST

charred caraflex cabbage, grilled peaches, rosemary wildflower honey

FRESH TAGLIATELLE

roasted cherry tomatoes, creamy pesto, toasted pine nuts, parmigiano reggiano

HOKKAIDO SCALLOPS

heirloom tomatoes, duck bacon, salanova, garlic aioli

LAMB LEG STEAK

pommes frites, garlic scape beurre maître d'hôtel

DESSERT
(choice of one)

RASPBERRY WHITE CHOCOLATE PROFITEROLES

pate a choux, raspberry white chocolate ice cream, raspberry coulis

YUZU CHEESECAKE

yuzu curd, kumquat marmalade

OPERA TORTE

almond jaconde, coffee buttercream, chocolate ganache, spiced almond brittle