



## *Restaurant Week Menu \$55*



<b>FIRST</b> (choice of one)	<b>GRATINÉED OYSTERS</b> applewood smoked bacon, garlic & herb buttered bread crumb
	<b>LITTLE GEM HOUSE SALAD</b> tomato, bacon lardon, pickled onion, cucumber, dijon vinaigrette
	<b>MESCLUN GREENS SALAD</b> reggiano, red wine shallot vinaigrette
	<b>YUKON GOLD POTATO &amp; LEEK SOUP</b> brioche crouton, chives, xvoo
<b>SECOND</b> (choice of one)	<b>STEAK FRITES</b> roseda farms range steak, pommes frites, garlic herb butter
	<b>PAN ROASTED SCALLOPS</b> sunchoke puree, roasted baby carrots, fines herbs beurre blanc
	<b>JURGIELEWICZ FARM DUCK BREAST</b> red wine braised lentils, lacinato kale, crispy onion, pomegranate gastrique
	<b>POTATO GNOCHI</b> foraged rainbow oyster mushrooms, goat cheese fondua
<b>DESSERT</b> (choice of one)	<b>PROFITEROLES</b> pistachio ice cream, frosted pistachios, warm dark chocolate sauce
	<b>VANILLA BEAN CRÈME BRÛLÉE</b>