



Restaurant Week Menu \$55

FIRST
(choice of one)

GRATINÉED OYSTERS

applewood smoked bacon, garlic & herb buttered bread crumb

LITTLE GEM HOUSE SALAD

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

MESCLUN GREENS SALAD

reggiano, red wine shallot vinaigrette

YUKON GOLD POTATO & LEEK SOUP

brioche crouton, chives, xvoo

SECOND
(choice of one)

STEAK FRITES

roseda farms range steak, pommes frites, garlic herb butter

PAN ROASTED SCALLOPS

sunchoke puree, roasted baby carrots, fines herbs beurre blanc

JURGIELEWICZ FARM DUCK BREAST

red wine braised lentils, lacinato kale, crispy onion, pomegranate gastrique

POTATO GNOCCHI

foraged rainbow oyster mushrooms, goat cheese fonduta

DESSERT
(choice of one)

PROFITEROLES

pistachio ice cream, frosted pistachios, warm dark chocolate sauce

VANILLA BEAN CRÈME BRÛLÉE