

RESTAURANT WEEK

DINNER MENU

3-Course Prix Fixe

\$60

STARTERS

Choice Of:

Field Greens Salad

Field Greens, Fresh Berries, Feta Cheese, Spiced Pecans, Pickled Shallots, Golden Beet Balsamic Vinaigrette

GF • V

Caesar Salad

Crisp Romaine, Croutons, Parmigiano-Reggiano, Traditional Caesar Dressing

Soup Of The Day

MAINS

Choice Of:

Steak Frites

Flat Iron Steak, Roasted Shallot Butter, Red Wine Reduction, Herb Frites

Pan Seared Tofu

Red Quinoa Tossed with Garlic Confit, Tomatoes, Spinach, Red Pepper Tahini Sauce VG

Baked Mac N' Cheese

Havarti, Parmesan, Herb Breadcrumbs

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DESSERTS

Devils Food Cake

Chocolate Caramel Ganache, Caramel Sauce

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Panna Cotta

Buttermilk Panna Cotta with Olive Oil-Citrus Scented Cranberry Jam

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GF • Gluten Free

DF • Dairy Free

VG • Vegan

V • Vegetarian