

RESTAURANT WEEK

Spring 2016 #NHV Three Course Price Fix Menu

DINNER \$32

STARTERS

STARLIGHT FARMS KALE SALAD

Hazelnuts, Breadcrumbs, Ricotta Salata & Sour Cherry Vinaigrette $_{\mathrm{v}}$

CURRY BUTTERNUT BISQUE

Coconut, Calamansi & Kaffir Lime v

CURLY ENDIVE CAESAR

Lemon, Garlic, Breadcrumbs, Pecorino, Caesar Vinaigrette v

MAINS

CHICKEN SCHNITZEL

Pecorino, Bitter Greens, Lemon, Asparagus, Radish, Saba & Miso Brown Butter

CAPRINO

Rigatoni, Spinach, Garlic, Lemon, Goat Cheese, Hazelnuts & Local Ricotta $_{
m v}$

CHERRYWOOD ROASTED SALMON

Cauliflower Puree, Fennel, Almonds & Leeks, Sour Orange Citronette gf

PORK BELLY CONFIT

Cheddar Antebellum Grits, Sweet Coconut Onions, Turnip Greens & Cherry Barbecue Jus $$\ _{\rm gf}$$

SWEETS

LAUREL PANNA COTTA

Strawberry Gelato, Strawberries, Cane Cornbread & Pistachio

BUTTERSCOTCH PUDDING

Toasted Marshmallow, Sea Salt & Caramel Jam gf

GOLDEN GRAHAM SUNDAE

Caramel Toffee, Peanuts & Cinnamon Vanilla Gelato

3 Course Price Fix Dinner Menu \$32.00 (Excludes Beverage, Tax e3 Gratuity)

No Splitting, Sharing or Substitutions, Menu Subject To Change Without Notice Thank You For Restaurant Weeking With Us

HEIRLOOM

farm + coastal cooking