



RESTAURANT WEEK

4/14 - 4/28

Pick two for \$40

(one appetizer or dessert and one entree)

Pick three for \$48

(one appetizer, one entree, one dessert)

FIRST

SQUASH BISQUE WITH DUCK CONFIT

roasted kobocho squash, juniper scented duck, grilled treviso, caramelized ginger cream

TUNA TARTAR "NIÇOISE"

hamachi with pickled tomato, haricot vert, hard egg, caperberries, castelvetrano olive, pugliese crisps

LOBSTER UNI CARBONARA

char-grilled lobster tail with house pancetta, bucatini, poached yolk, spiced uni cream

MAIN

SCALLOP RISOTTO

seared diver sea scallop with minted pea risotto, coppa ham, fava beans, chamomile cippolinis, malt beurre blanc

LEMON BASIL CHICKEN

lemon basil brined chicken with stewed greens, blistered heirloom carrots, upma, pickled shitake, onion fondue, vindaloo curry

STRIP STEAK

herb and butter basted strip loin with haricot vert, port wine braised celery root, old bay potato, bock beer bordelaise

FIN

CARAMELIZED HONEY APPLE CRISP

with toasted granola streusel, compressed apple, rosemary butterscotch

"CRIMSON AND CLOVER"

american red velvet cake with lemon basil cream cheese, white chocolate jus, vanilla cherry puree, crushed pecans

GREEK OLIVE OIL CAKE

with lemon curd, macerated raspberry, elderflower anglaise