



Restaurant Week Menu

Appetizers

Roasted Parsnip & Celery Root Soup

Homemade Gnocchi, Brussels Sprouts, Bacon, Parmesan

Baby Arugula & Kale Salad, grilled corn, candied walnuts, goat cheese, white balsamic

Entrees

Slow-Roasted Salmon, black rice, lotus, bok choy, peanuts, curry & coconut

Grilled Swordfish, zucchini, marcona almond, farro, olive, harissa vinaigrette

Slow-Braised Short Rib, creamy polenta, roasted carrots, crispy Brussels sprouts,
horseradish gremolata

Spicy Wild Boar Sausage, parpadelle, broccoli rabe, parmesan

Toasted Barley & Root Vegetable "Salad," hazelnuts, brown butter vinaigrette