

RESTAURANT WEEK MENU

THREE COURSE MENU \$35.18 | WITH WINE \$55.18

APPETIZER

TOMATO, BASIL & ALMOND GAZPACHO

AVOCADO MOUSSE, CRISPY QUINOA

CAVA BRUT, FINCA HISPANA, CATALONIA, SPAIN NV

WARM FINGERLING POTATO SALAD

HERB-CRUSTED GOAT CHEESE, YELLOW TOMATO VINAIGRETTE

MÂCON-VILLAGES, ALBERT BICHOT, BURGUNDY, FRANCE 2015

HEIRLOOM TOMATO SALAD

MASCARPONE MOUSSE, SMOKED CROUTONS, CUCUMBER ELMULSION,
ITALIAN VINAIGRETTE

ROSÉ, CÔTES DE PROVENCE, DOMAINE SORIN, PROVENCE, FRANCE 2017

CREAMY CORN CHOWDER

SWEET POTATOES, POBLANO CHILI RELISH, PEPITA SEEDS, CRISPY BACON

PINOT GRIS, MADER, ALSACE, FRANCE 2016

ENTRÉE

BACON-WRAPPED PORK TENDERLOIN

CORN RAVIOLINI, SCARLET RUNNER BEANS, CORN BROTH

NERO D'AVOLA "GÀBAL," FAZIO, SICILY, ITALY 2016

ROASTED COD

CAULILINI, THAI BASIL, PEPITA SEEDS, SPICY COCONUT-LIME BROTH

DRY RIESLING "RED SLATE," DR. LOOSEN, MOSEL, GERMANY 2016

ENGLISH PEA, MASCARPONE & PARMESAN RAVIOLINI

SUMMER VEGETABLE MÉLANGE, CORN EMULSION

GRÜNER VELTLINER, JOSEF BAUER, WAGRAM, AUSTRIA 2016

CRISPY FRIED SQUASH BLOSSOMS

RICOTTA CHEESE, RATATOUILLE, SUMMER SQUASH "SPAGHETTI," BASIL

*CHENIN BLANC "SECATEURS," BADENHORST FAMILY WINES,
SWARTLAND, SOUTH AFRICA 2017*

DESSERT

BLONDIE COFFEE CHEESECAKE

WHITE CHOCOLATE SAUCE

PEDRO XIMÉNEZ SHERRY, BODEGAS HIDALGO, JEREZ, SPAIN

AMERICAN OPERA CAKE

CHOCOLATE GANACHE, MALTED BUTTER CREAM, PRETZEL CRUMBLE

ANTIQUE TAWNY, YALUMBA, AUSTRALIA

PEACH PANNA COTTA

COMPRESSED PEACHES, TARRAGON MERINGUE, CANDIED GINGER

MOSCATO D'ASTI, RINALDI, PIEDMONT, ITALY 2015