



FEARLESS RESTAURANT WEEK

FIRST COURSE

select one appetizer

Burrata

port wine cherries, cinnamon cashews (d,n)

Spring Pea Salad

pea greens, snap peas, radish, grapefruit vinaigrette

Pork Belly

charred tomato relish, pickled scallions

SECOND COURSE

select one entree

Salmon

white asparagus puree, heirloom carrots, chimichurri (d)

Airline Chicken Breast

black garlic, confit leeks, chicken jus

8oz Flat Iron

charred caulilini, ramp butter, red watercress (d)

DESSERT COURSE

Creme Caramel Cheesecake (d,g)

\$45 Per Person

***EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES
THE RISK OF FOOD BORNE ILLNESSES**

*Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties
of 6 or more | A 3% credit card surcharge is applied to all checks,
unless using debit cards or cash*