



Restaurant Week Menu 2021

Small Plates

Mussel, Lemongrass, Coconut Soup

Chillies, Cilantro, Ginger, Lime Leaf

Free Union Duck Liver Mousse

Plums, Frisee, Bacon, Pickled Cipollini Onion, Toasted Almonds

Hierloom Tomato and Watermelon Salad

Valbreso Feta Cheese, Garden Basil, Radish and Cucumber

Forage and Garden Salad

Poached Egg, Nasturtium Vinaigrette, Puffed Quinoa, Farmers Cheese, Crusty Bread

Entrees

House Made Pappardelle Pasta

Roasted Eggplant, Spring Onion, Pine Nuts, Parmesan, Black Garlic, Capers, Cream

Roasted Pork Tenderloin

Rosemary Peach, Fermented Grits, Red Cabbage, Bacon, Hibiscus-Vinegar Sauce

Pan Roasted Wild King Salmon

Yellow Corn Pudding, Cornbread, Jalapeno Crunch, Oven-Roasted Tomato Compote, Tarragon

Braised Beef Shanks with Hot Mustard

Cauliflower-Date Gratin, Toasted Sesame Seeds, Dandelion, Crispy Onions and Natural Jus

Desserts

Roasted Peach and Raspberry Mousse

Dehydrated Raspberries, Glaze, Marcona and Green Almonds, Tuile

Butterscotch Crème Brulee

Caramelized Banana, Pecans, Vanilla-Rum Cookie Crumb

Dark Chocolate Torte

Salted-Caramelized Blackberries, Crème Fraiche Ice Cream, Mint Powder