



Restaurant Week 2022

✦ Three Course Experience \$35 ✦

First

Pork Belly

Hard Cider Braised | Pickled Jalapeños | Fermented Apples | Purée de Pomme

Deconstructed Beef Wellington

Grilled | Poulet Pâté de Foie | Wild Mushroom Duxelle | Red Wine Demi-Glace | Crispy Wontons

Salmon Potato Croquettes

House Smoked | Flash Fried | Meyer Lemon & Dill Aioli | Micro Cilantro

Second

Roasted Pear & Butternut Squash Bisque

Paprika Oil | Toasted Pepitas

Peach & Goat Salad

Brûléed Peaches | Baby Arugula | Goat Cheese | Crispy Prosciutto | Blood Orange Prosecco Vinaigrette

Third

Lamb Shank

Moroccan Spiced | Slow Roasted | Tri-Color Fingerlings | Harissa Vegetables | Fried Plantains

Lobster Tail

Butter Poached | Tamarind & Coconut Cream Risotto | Asparagus | Tempura Fried Enoki Mushrooms

Beef Tenderloin

*Hand Cut | Grilled | Espresso & Ancho Crusted | Salt Roasted Red Skins | Dijon Brussel Sprouts
Truffle Madeira Demi-Glace*

Fourth

Cookie & Cream

Fresh Baked GTBB Chocolate Chip Cookie | Vanilla Bean Ice Cream

Churro Cake

House Made | Dulce de Leche Mousse | Chocolate Shell | Caramel "Cage"