



Restaurant Week 2023

✦ Three Course Experience \$35 ✦

First

Bulgogi Bao Buns

Koren BBQ Marinated | Jackfruit | Pickled Carrots | Shaved Cucumbers

Salmon Potato Croquettes

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

Deconstructed Beef Wellington

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

Second

Lobster Bisque

Sherry Cream | Chive

Winter Salad

Golden Beets | Watermelon Radish | Pecans | Gorgonzola | Strawberry Champagne Vinaigrette | Micro Basil

Third

Arctic Char

Pan Seared | Miso Crusted | Lemon Herb Broccolini | Roasted Sunchokes

Duck Thigh

Confit | Honey Mustard | Butternut Squash Risotto | Grilled Leek & Cider Cream | Garlic Prosciutto

Short Rib

Cabernet Braised | Roots Vegetables | Parmesan Brie Polenta | Crispy Parsnip Chips

Fourth

Cookie & Cream

Fresh Baked GTBB Chocolate Chip Cookie | Vanilla Bean Ice Cream

Crème Brûlée Cheesecake

Whipped Cream | Salted Caramel