



# Restaurant Week 2025

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✦ Three Course Experience \$45 ✦

## Appetizer

### Crab Cake

*Flash Fried | Ritz Cracker Crusted | Old Bay Aioli | Charred Corn Avocado Relish*

### Gf Pork Belly

*Slow Roasted | Yuzu Hoisin Glaze | Kimchi Fried Rice | Gochujang | Lemon Zest | Micro Cilantro*

### Deconstructed Beef Wellington

*Grilled | Poulet Pâté de Foie | Wild Mushroom Duxelle | Truffle Madeira Demi-Glace | Crispy Wontons*

## Soup & Salad

### Philly Cheesesteak

*Rustic Sourdough Bread Bowl | Yellow Cheddar Cream | Chive*

### Gf Roasted Cauliflower

*Pomegranate Seeds | Red Onion | Celery | Pepitas | Organic Greens | Madras Curry Vinaigrette*

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### House Made Focaccia

*Slow Roasted Bone Marrow | Sea Salt | Pickled Mustard Seeds*

\* \$5 Bread Service Add-On

## Entrée

### Gf Wagyu Beef Tenderloin

*Grilled | Tri-Color Truffle Fingerlings | Brocolini | Cognac & Foie Gras Demi*

### Gf Lobster Tail

*Grilled | Coconut Mango Risotto | Asparagus | Lemongrass Jerk Butter*

### Chicken Thigh

*Flash Fried | Moroccan Spiced | Creamy Lentil Hash | Butternut Squash | Red Onion | Parsnips | Citrus Crema*

## Dessert

### Crème Brûlée Bread Pudding

*Vanilla Bean Crème Anglaise | Whipped Topping | Fresh Berries*

### After Dinner Trio

*Espresso Mascarpone Tart | Key Lime Pie | Godiva Dark Chocolate Cheesecake*

