

Fall

RESTAURANT WEEK

September 23-27
\$56

pair each
course
with wine
\$30

FIRST

WELLFLEET OYSTERS

wasabi mignonette, green apple, wasabi microgreens

ROASTED BONE MARROW

pink peppercorn-shallot butter, bourbon onions, wild mushrooms, garlic crostinis

ARTISAN CHEESEBOARD

trillium brie, tulip tree nightshade, sweet red cheddar, fennel
pollen salami, prosciutto, foccacia, accoutrements

Suggested Wine Pairing

FAIR LA FETE / BRUT / CREMANT DE LIMOUX, FRANCE

SECOND

JULIUS CAESAR

crisp romaine, parmesan reggiano, garlic herb crouton, parmesan crisp, caesar dressing

CAULIFLOWER LEEK SOUP

crispy leeks, chive oil, lemon oil

BEET CARPACCIO

mandarin orange, capriole goat cheese, brown butter hazelnuts, maple dijon vinaigrette,
micro arugula, pomegranate molasses

Suggested Wine Pairing

INSCRIPTION / PINOT NOIR / WILLAMETTE VALLEY, WASHINGTON

THIRD

FILET MIGNON

5oz filet mignon topped with veal demi glace, truffle butter, garlic mashed potatoes and asparagus
upgrade to an 8oz Filet for \$25

BROWN BUTTER HALIBUT

cauliflower puree, haricot verts, roasted garlic brown butter, brioche crouton

DUCK CONFIT

mashed sweet potato, sauteed spinach, apricot brandy jus

WILD MUSHROOM PAPPARDELLE

marsala wine, porcini butter, parmesan

Suggested Wine Pairing

N.S.O / CABERNET SAUVIGNON / PASO ROBLES, CALIFORNIA

DESSERT

BLACKBERRY BOURBON
CREME BRULEE

vanilla custard infused with fresh
blackberries and bourbon topped
with macerated blackberries \$12

PAM STURKEY'S
OREO CHEESECAKE

oreo cookie crust, white chocolate oreo
cheesecake, coated in a chocolate
glaze, topped with dipped oreo. \$15