

Fall Restaurant Week

three courses for \$46 per person

Available
9/29 – 10/3

Enhance your experience by adding our three suggested wine pairings for only

\$25

First Course

fig & prosciutto bruschetta

creamy brie, fig jam, granny smith apple, prosciutto & balsamic

butternut squash ravioli

sherry cream, fried sage

spinach & artichoke dip

served with crostinis and yucca ships

fire & ice shrimp cocktail

shrimp in fiery cocktail sauce

Suggested Wine Pairing

pierre sparr | gewürztraminer | alsace

Second Course

roasted cauliflower & leek soup

chive oil, chili oil, crispy prosciutto

beet carpaccio

roasted red beets sliced thin, baby arugula, shaved fennel, fennel fronds, candied walnuts, ricotta salata, orange champagne vinaigrette

kale caesar

baby kale, crispy chickpeas, shaved parmesan, salted rye croutons, anchovies, anchovy, lemon parmesan dressing

Suggested Wine Pairing

wycliff brut | california champagne nv

Main Course

steak diane

crimini mushroom & dijon demi-glace, garlic mashed potatoes and steamed asparagus

brown butter scallops

cauliflower puree, roasted butternut squash, bacon jam, pepitas, granny smith apple

cider glazed chicken

creamy farro with dried apricots & candied pancetta, crispy kale, apple cider chicken demi-glace

Suggested Wine Pairing

brancaia tre | Italian red blend

\$1 from every menu sold will be donated to the

