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Restaurant Week

Presented by:

Executive Chef Haydn Shaak

Sous Chefs Josh Hamrick & Perrin Gardner

First

-Choose One-

Brussels + Pancetta

Calabrian Chilis, Wildflower Honey, Fennel Pollen, Pecorino

Domestique Salad

Seasonal + Local Produce, Pumpkin Seeds, Dried Apricots, Feta Cheese

Second

-Choose One-

Salmon Piccata

Orzo Tostada, Winter Squash, Roasted Tomatoes, Fennel Slaw

Braised Short Rib

Lardo Potatoes, Wild Mushrooms, Shallots, Black Garlic Sugo

Third

-Choose One-

Chocolate Coperto Cheesecake

Caramelized Milk, Candied Hazelnuts, White Chocolate Crema

Olive Oil Cake

Salted Caramel, Amarena Cherries, Vanilla Whip