



**RESTAURANT
WEEK**

three courses for \$35

january 14-26

first course selections (please choose one):

CHOPPED SALAD

romaine, kale, harvest vegetables, bacon + bleu boursin

VEGETARIAN MUSHROOM SOUP

barley + red wine emulsion

WHOLE GRAIN + ARBORIO RISOTTO

baby shrimp, walnuts + arugula

main course selections (please choose one):

PETITE BUTCHER'S FILET

pulled short rib, potato gratin, crispy mushroom,
cabernet braising jus

CRISP BRAISED VEAL SHANK

castle valley mill grits, pearl onions + veal loin

NORDIC COD

cauliflower purée, beluga lentils

VEGAN ROASTED CAULIFLOWER

beluga lentils + caramelized onions

dessert selections (please choose one):

LEMON PARFAIT

candied lemon + sour cream meringue

DARK CHOCOLATE TART

ginger + hibiscus

CARROT CAKE

coconut cream cheese mousse + pineapple

R2L