

RESTAURANT WEEK MENU

3 COURSES - \$45

CHEF'S CHOICE

AUTUMN SALAD

Honey & Cayenne Whipped Goat Cheese, Toasted Pistachios, Pears
Roasted Squash, Mixed greens, Sherry Vinaigrette

CHARCUTERIE BOARD

Artisan Meats & Cheeses, Accoutrements, Grilled Bread

BURRATA & JAM

Sweet & Spicy Tomato Jam, Arugula, Chili Oil, Garlic Bread



PLATES

LOW COUNTRY BOUILLABAISSÉ

Mussels, Shrimp, White Fish, Crab Meat Stewed Tomato Broth, Charred Bread

BRAISED DUCK & SWEET POTATO GNOCCHI

Braised Duck, Crispy Sopresatta, Sweet Potato Gnocchi, Peppadews
Pickled Onions, Crispy Shallots and Parmesan

FRESH CATCH

Charred Romanesco, Roasted Butternut Squash, Spinach, Red Onion
Celery Root & pear Puree, Herbed Pistou

DESSERTS

HONEY CAKE

Vanilla Mascarpone Cream & Custard Filling,
Crisp Benne Wafers and Caramel Sauce

BLACK FORREST MOUSSE

Dark Chocolate Mousse, Drunken Cherries,
Whipped Cream, Chocolate Shavings