

SPECIAL THREE-COURSE MENU

\$55

SELECT ONE FROM EACH SECTION

FIRST COURSE

Winter Salad > Kale, Golden Beets, Cara Cara Oranges, Goat Cheese, Almonds, Champagne Vinaigrette

Potato Leek Soup > Fresh Herbs, Crispy Parsnips & Chive Oil

Caprese > Burrata, Heirloom Tomato, Cipollini Onion, Fried Basil, Balsamic Glaze, Sourdough Crostini

SECOND COURSE

Mushroom Pesto Tortellini > Mushroom Sourdough Filling, Pesto, Grated Pecorino, Aleppo Flakes

Braised Short Rib > Winter Squash Puree, Brussels Sprouts, Rosemary Garlic Demi, Pickled Fresno

Roasted Salmon > Romesco, Charred Brassicas, Fingerling Potatoes, Chili Oil, Scallions

THIRD COURSE

Pear & Toffee Tart > Puff Pastry, Macerated Pears, Toffee Drizzle

Layered Chocolate Torte > Hazelnut Crunch, Whipped Cream

Raspberry Sorbet > Champagne, Dark Chocolate Crumble, Candied Basil

JANUARY 24TH THROUGH FEBRUARY 8TH
5 PM - 9 PM