

# RESTAURANT WEEK MENU

## winter 2023

### APPETIZER

MIXED GREENS SALAD <sup>gf</sup>  
kalamata olives  
· red onions · feta · aged balsamic vinaigrette

CHORIZO & CANNELLINI BEAN SOUP  
tomatoes · kale · lime  
· parmigiano

### ENTRÉE

PORK MEDALLIONS\*  
creamy mushroom sauce  
· smoked bacon · apple  
· braised carrots · rosemary  
· maple

TURBOT GYRO TOSTADA  
baba ghanoush  
· mediterranean salad  
· tzatziki · mint

CHICKEN SKEWERS  
thai peanut satay<sup>†</sup>  
pork wontons · cilantro lime jus  
· thai ketchup

SPICY FIG & BABY  
ARUGULA FLATBREAD  
caramelized onions  
· roasted garlic · red pepper  
· gouda cheese

### DESSERT

VANILLA BEAN CRÈME BRÛLÉE  
chocolate chunk brownie  
· raspberry preserves

HOT CHOCOLATE CAKE  
toasted marshmallow fluff · white hot chocolate  
· cinnamon · nutmeg

Pick one of each for a \$40 DINNER per person. Beverage, tax, and gratuity not included. No splitting or sharing.  
Not valid with other promotions. 20% gratuity added to parties of 7 guests and larger.  
Thank you for joining us!

<sup>†</sup>We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know. \*Consuming raw or undercooked pork, beef, seafood or chicken may increase your risk of food-borne illness. In addition, pork, seafood and steaks that are served rare or medium rare may be undercooked and only served upon consumers' request. <sup>gf</sup> Denotes gluten free menu items.

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