

ARTISAN

3 Courses, \$39

Firsts

Artisan Salad

manchego cheese, marcona almond, golden raisin, pear vinaigrette

Tomato Cucumber Salad

heirloom cherry tomatoes, crushed cucumbers, garlic-chili vinaigrette, sesame, kimchi aioli

Potato Leek Soup

yukon gold potato, butter melted leeks, truffle, chives, croutons

Arancini

wild mushroom, duck confit, parsnip puree, spinach pesto

Salmon Rilletes

smoked salmon, lemon, crème fraiche, chive, baguette

Gnudi

Celery root puree, mushrooms, brown butter

Shrimp

local yellow grits, chorizo veloute, fried leeks

Mains

Farmer's Market Vegetables - pearl couscous pilaf, roasted broccolini, fennel, red pepper vinaigrette

Salmon

pommes anna, sautéed spinach, toasted caper beurre blanc

Bolognese

pappardelle, beef, pork, veal, san Marzano tomato, pecorino

Chicken Confit

whole leg-thigh, wild rice, wilted greens, mushroom sauce supreme

Steak Chimichurri

6 oz. coulette, grilled vegetables, green chimichurri

Prime Sirloin

roasted yukon golds, haricot verts, bearnaise
+10

Filet Mignon

6 oz, pommes puree, brussels sprouts, mushroom demi glace
+12

Desserts

Crème Brulee

whipped cream, meringue

Flourless Chocolate Cake

chantilly, cherry compote

Flourless Chocolate Cake

chantilly, cherry compote

