

**3 courses/ \$35pp**

**one**

simple salad  
*sherry vin, radish, shallot*

caesar  
*anchovy, garlic, parmesan*

raviolo  
*serrano, ricotta, yolk*

steamed littlenecks  
*kale, shishito, sourdough*

country pate  
*giardinera, mustard, baguette*

**two**

cassoulet  
*duck confit, andouille, coco beans*

scallops  
*parsnips, brussels sprouts, pistachio*

grilled lobster (*supplement charge \$10*)  
*miso butter, baby leeks, roe*

pork milanese  
*brown butter, delicata, lardo*

**three**

choco taco

pots de creme

**additional sides**

warm bread **3**  
*toasted sesame, bonito butter*

sweet potatoes **6**  
*curry oil, poppy seed crumble*

butter beans **6**  
*finochietta, parmesan broth*

crispy fingerlings **6**  
*bacon gastrique, lemon aioli*

**t / s / k** restaurant week

AT THE REVOLVING DOOR

Raw or partially cooked items can increase your risk of food borne illness.  
Consumers who are especially vulnerable to food borne illness should only eat seafood or other food from animals that are thoroughly cooked. Please  
inform your server of any allergies.