

3 courses/ \$35pp

one

simple salad
sherry vin, radish, shallot

caesar
anchovy, garlic, parmesan

raviolo
serrano ham, ricotta, egg yolk

chicken liver mousse
apple butter, sourdough

parsnip soup
apple, dates, pine nuts

two

scallops
octopus, vadouvan, carrot

cavatelli
mushroom, slow egg, pistachio

duck leg
pumpkin, kumquat, cacao nibs

pork press
mustard greens, chestnut, parsnip

three

choco taco

pots de creme

cookies & cream

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.

t / s / k restaurant week

AT THE REVOLVING DOOR