



2018 OMAHA RESTAURANT WEEK



Compressed Watermelon & Cucumber
calypso feta, toasted pistachio, mint, arugula

Sweet Corn Bisque
heirloom tomato, creme fraiche, brioche crouton



Ricotta & Poblano Tortellini
romesco sauce, pickled capperino pepper, almond, pecorino romano

Crispy Braised Pork Belly
butternut & spaghetti squash, compressed pear, sage



Seared Scallops
beet risotto, orange & almond gremolata, roasted kale

Grilled Teres Major & Braised Short Rib
fregola, blistered heirloom tomato & olive vinaigrette, roasted eggplant, oregano

House Tempeh & Oyster Mushroom
quinoa, grilled peach, garlic coulis, roasted broccoli



Cantaloupe Sorbet
custard, house granola, lemon balm, compressed melon

Chocolate Torte
smoked graham, spiced marshmallow, chocolate chili ice cream

*\$50 4 course tasting menu
\$25 wine pairing*

**consuming raw or undercooked foods may increase your risk of food borne illness*