



# A FOREIGN TASTE

**\$40** plus tax and tip

## COURSE ONE (choice of)

**Crispy Brussel Sprouts:** crispy brussel sprouts, goat cheese, roasted almonds, cranberry, honey sambal

**AFT Salad:** walnuts, cranberry, apple, goat cheese, spring mix, red onion, Italian dressing

**Jalapeño Corn Beignet:** roasted sweet corn, jalapeno, blueberry compote, micro herbs

## COURSE TWO (choice of)

**Roasted Duck:** duck thigh, gnocchi, kale, mushroom, onion, carrot puree, mandarin orange hoison sauce

**Mushroom and Ricotta Ravioli:** handmade wild mushroom ravioli, ricotta cheese, crispy pancetta and peas served in a rosa sauce

**Coq Au Vin:** bone in chicken thigh, mushroom blend, cabernet red wine reduction, red skin potatoes

## COURSE THREE (choice of)

**Seasonal Dessert:** Dessert choices rotate daily

*Omaha Restaurant Week menus are valid from September 15-24, 2023. Dine-in only.*