Restaurant Week 2018

Three Courses $40

Starters-choose one

Tuscan Kale Salad
candied pecans-dried cranberries-radiccio-cashew vinegrette

Flatbread
buratta-arugula-borsin-sweet onion marmalade-seasonal fruit-balasamic

Soup de Jour

Barbacoa Tacos
avacado | corn tortillas

Pork Belly Steam Buns
Asian slaw-sweet chili sauce

Entrée-choice of one item

Flatiron Steak
spaetzle-mushrooms-roasted tomatoes-blue cheese-balsamic drizzle

Citrus Salmon
lobster potato salad-fennel, orange ,pomegranet salad

Plum Creek Chicken
squash puree- fried kale,-roasted cauliflower-almond-yogurt sauce

no substitutions, splits or shared plates

Desserts – choose one

Chocolate Mousse Cup

Red Velvet Cheesecake
w Fresh Berries

Sweet Almond Crème Brulee