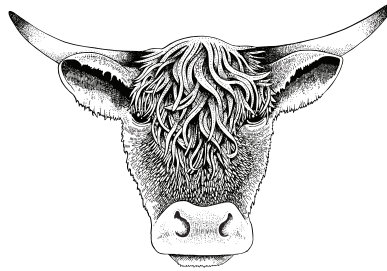


SALT&CHAR



RESTAURANT WEEK

NOVEMBER 4, 2019 - NOVEMBER 10, 2019
3 COURSES | \$30 PER PERSON

**tax & gratuity not included*

LITE FARE

Kale & Romaine Caesar
angry croutons, parmesan crisps

Oven Roasted Tomato & Burrata Salad
*toasted pumpkin seeds, roasted baby fennel, mache,
buttercup squash, cinnamon basil*

French Onion Soup
gruyère puff pastry, sherry

MAIN COURSE

Petite Steak Frites
smoked bleu cheese, roasted brussel sprouts

Seared Scallops
white bean, saffron jus, chorizo, pearl onion, baby artichoke

Baby Artichoke Risotto
*sorrel, butter braised leeks, pistachio carrot
top gremolata, goat cheese fondue*

Local Pasture Raised Chicken
parsnips, leeks, butternut squash, polenta, taleggio fondue

DESSERT

“Banana Split” Crème Brûlée | 12
*candied walnuts, amarena cherry crèmeux,
caramelized banana, vanilla bean whipped cream*

Ice Cream
chefs seasonal selection

Sorbet
chefs seasonal selection