



Restaurant Week Dinner Menu

\$38 Per Person | Tax & Gratuity Not Included

First Course

Choice of one of the following entrées

Short Rib Rigatoni

Organic Rigatoni pasta with grass fed short rib ragù,
sprinkled with Parmesan Reggiano

14-Hour House-Smoked BBQ Brisket

Served with garlic mashed potatoes and green beans

Blackened Salmon

Norwegian salmon with smoked garlic mashed potatoes, cauliflower and
brussels sprouts, drizzled with lemon vinaigrette

Second Course

Choice of one dessert

Vanilla Crème Brûlée

With fresh berries

Chocolate Truffle Mousse

Dusted with cocoa powder

Pâte à Choux Beignets

With powder sugar and served with vanilla pastry cream

Vanilla Ice Cream

With vanilla cone and berries

**Includes Your Choice
of a Glass of House Red or White Wine**