



Winter Restaurant Weeks

\$40 per person. Choice of one item from each course.

1st Course

Arugula and Baby Kale Salad

citrus segments, toasted walnuts, Champagne vinaigrette

Squash Bisque

toasted seeds, herb oil

2nd Course

Braised Short Rib

creamy polenta, crispy brussels, pan sauce

Grilled Chicken Breast

roasted potatoes, sautéed spinach, chicken jus

Cavatappi Pasta

sun-dried tomato, spinach, herbs, parmesan

3rd Course

Sorbet of the Day

ask about today's selection

Please alert your server of any food allergies. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



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