



FEBRUARY 20-26, 2022

*Enjoy a 3-course meal for
\$35 per person (plus tax + gratuity)
Max Tezza, Executive Chef*



FIRST COURSE

VENISON STEW

wild boar + cranberry sausage

SECOND COURSE

CHOICE OF ENTREE

WESTER ROSS SALMON YAKI

lemon scented jasmine rice,
asian pear chutney

JAMAICAN JERK

CHICKEN QUESADILLA

four cheese blend,
pineapple + mango chutney,
pico, coconut-lime crema

MAPLE ROASTED

DUCK BREAST

duck confit risotto,
mission fig chutney

THIRD COURSE

CINNAMON APPLE

CHEESECAKE

graham cracker crust,
red hot sabayon

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF
YOU HAVE CERTAIN MEDICAL CONDITIONS.