



Restaurant Week Dinner Menu \$50 Per Guest

Starter
Choice of

BURRATA & ROASTED BUTTERNUT SQUASH SALAD
Baby Arugula, Pomegranate Vinaigrette

WAGYU MEATBALLS
San Marzano Tomato Basil Sauce, Herb Ricotta, Reggiano, Pinsa Bread

GOAT CHEESE BEIGNETS
Goat Cheese, Honey, Cracked Pepper

Main
Choice of

CHICKEN FRANCESE
garlicky baby spinach + lemon sage butter sauce

PEAR & GORGONZOLA
Bosc Pears, Mozzarella, Caramelized Onions, Local Honey, Torn Basil

SEARED SALMON & QUINOA SALAD
Baby Arugula, Cherry Tomatoes, Pomegranate Vinaigrette

Dessert
Choice of

CRÈME BRÛLÉE
vanilla bean custard

CHOCOLATE MOLTEN CAKE
vanilla cream + raspberry coulis