

# RESTAURANT WEEK

three courses...\$45  
add paired wines...\$32

## FIRST COURSE *choose one*

**HEIRLOOM TOMATOES**  
compressed watermelon, lemon verbena, idiazabal cheese

**ROASTED SWEET CORN BISQUE**  
duck bacon, tajin, coriander

**CUCUMBER SALAD.**  
red onion, capers, chives, radish, dill crème fraîche

**WILD BURGUNDY SNAILS**  
garlic herb butter

## SECOND COURSE *choose one*

**PAN ROASTED FLUKE**  
shishito peppers, hen-of-the-woods, miso beurre blanc

**GRILLED VENISON LEG**  
pommes pureé, sour cherry, cognac peppercorn jus

**JURGIELEWICZ FARM DUCK BREAST**  
grilled yellow peaches, wilted kale, rosemary wildflower honey

**ROASTED SUMMER VEGETABLES**  
pistachio pistou, goat cheese, crispy carrots, olive tapenade

## DESSERT *choose one*

**ROASTED NECTARINE TARTE TATIN**  
vanilla bean caramel

**CHOCOLATE MOUSSE**  
vanilla crème anglaise



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