

RESTAURANT WEEK

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

FIRST COURSE *choose one*

HEIRLOOM TOMATOES

local watermelon, lemon verbena, idiazabal

ROASTED SWEET CORN BISQUE

duck bacon, tajín, coriander

LITTLE GEM HOUSE SALAD

tomato, bacon lardon, pickled onion, cucumber, dijon vinaigrette

WILD BURGUNDY SNAILS

garlic herb butter

SECOND COURSE *choose one*

PAN ROASTED HALIBUT

shishito peppers, beech, maitake & oyster mushrooms
miso beurre blanc

GRILLED LAMB LEG

roasted baby carrots, english peas, picholine olive tapenade, red wine sauce

GRILLED VENISON LEG

pommes pureé, sour cherry, cognac peppercorn jus

HOUSE MADE GNOCCHI

roasted cherry tomatoes, pistachio pesto, goat cheese fonduta
calabrian chili oil

DESSERT *choose one*

MEYER LEMON CHEESECAKE

vanilla bean sponge, local raspberry sauce

CHOCOLATE MOUSSE

vanilla crème anglaise



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