

**Restaurant Week
Autumn 2016**

Small Plates

Caramelized Five Onion Soup Gruyere Toast
Simple Salad of Artisanal Young Greens Shallot Vinaigrette
Traditional Caesar Salad Parmesan Croutons

Main Course

***Pan Roasted Scottish Salmon Spaghetti Squash, Oyster Mushrooms,
Mustard Seed Vinaigrette***
***Roasted Organic Chicken Sorghum & Freekeh Risotto, Mascarpone,
Fresh Herbs***
***Braised Beef Short Ribs Burgundy Mushrooms, Brussels Sprout Leaves,
Whipped Potato***

Desserts

New York Style Cheesecake Marinated Strawberries
Chocolate Ganache Cake Toasted Marshmallows, Caramel Sauce

Menu Subject to Change

Tax and Gratuity not Included