



RESTAURANT WEEK - DINNER MENU

MEZZE COURSE

- Crispy Spanish Mahon Cheese: Wildflower Honey & Date Jam
- Fava Falafel: Lebanese Tomato, Feta Tzatziki
- Sweet Potato Gnocchi: Braised Beef Cheeks, Gorgonzola, Balsamic
- Razor Clam Francaise: Lemon, White Wine, Herbs, Garlic Breadcrumb

ENTRÉE COURSE

- Greek Mousaka: Lamb Sugo, Potato, Eggplant, Tomato, Sauteed Greens
- Coriscan Mountain Trout: Whole Roasted, Lemon, Herbs, Panisse, Broccolini
- Corn & Spinach Agnolotti: House Ricotta, Balsamic Brown Butter, French Horn Mushrooms
- Braised Beef Brisket: Thyme & Potato Beignets, Asparagus, Red Wine Jus
- Horseradish Aioli
- Stuffed Quail Tagine: French Couscous, Preserved Lemon, Roasted Chickpea, Heirloom Carrots

DESSERT

Apple Cake with Brown Butter Mascarpone Frosting, Peanut Crumble & Chantilly Cream

-3 COURSE MEAL FOR \$35-