

GRAVITAS

WINTER RESTAURANT WEEK MENU 2024
JANUARY 15TH - JANUARY 28TH

3-Course Tasting Menu

1st Course (Choice of)

White Sweet Potato Velouté

Duck Confit, Savory Banana Bread, Pear Marmalade, Crispy Sage, Earl Grey Foam
OR

Koji Cured Salmon Crudo

Beet Ribbons, Jicama, Shaved Radish and Apples, Pickled Mustard Seed
Horseradish Bavarois, Juniper-Pink Peppercorn Vinaigrette

2nd Course (Choice of)

"Duo of Pork"

Spice-Roasted Pork Tenderloin and Slow Braised Pork Belly

Creamy Polenta, Avocado Mousse, Guajillo Chili Jus
OR

Butternut Squash Agnolotti

Ginger-Vanilla Emulsion, Brown Butter, Apple Salad, Crispy Sage
OR

Roasted Amish Chicken Roulade

Crispy Chicken Confit Nugget, Sunchoke Puree, Glazed Baby Carrots
Fennel Aigre-Doux, Herb Scented Chicken Jus
OR

Pan-Seared Branzino "Pavé"

Swiss Chard, Sushi Rice, Braised Turnips, Crispy Chicken Skin
Yuzu Kosho Aioli, Dashi Jus

3rd Course (Choice of)

Chocolate Torte (GF)

Hazelnut Streusel, Cajeta Ice Cream, Brown Butter Chantilly
OR

Hot Buttered Rum Cake

Candied Walnuts, Rum Gelée, Spiced Chantilly, Hot Buttered Rum Ice Cream

\$65 per person

A gratuity pf 22% will be added to all parties

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

*Executive Chef & Owner – Matt Baker
Executive Pastry Chef – Aisha Momaney*