

2941 Restaurant Week Dinner 2022

Three-Course Prix Fixe | Fifty-Five Dollars

APPETIZERS

PORK BELLY CONFIT
kabocha squash purée, ginger-soy glaze, Thai basil salad

MUSHROOM VELOUTÉ
comté cheese croque Monsieur

KING SALMON CRUDO
citrus foam, shallot, red shiso

BEET TARTARE
cranberry-beet gelée, Swirly Girl Tommy goat cheese, micro celery

ENTRÉES

DUCK CASSOULET
duck sausage, roasted breast, Tarbais beans

PAN SEARED SKATE
calamari, Calabrian chili, lobster sauce

FONTINA CHEESE RAVIOLINI
celery root, chestnut, maitake mushroom

DESSERTS

ST. HONORE
roasted pineapple, yuzu crèmeux, yogurt sorbet

CARAMELIZED APPLE TATIN
caramel mousse, vanilla ice cream

CHOCOLATE OPERA CAKE
chocolate Joconde, caramelia mousse, pecans

Executive Chef, Bertrand Chemel
Chef de Cuisine, Ruth Mergaye
Pastry Chef, Kimberlyn Turman

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu ingredients are subject to change based on market availability. A taxable service charge of 20% is added to all checks on parties of six or more.