



RESTAURANT WEEK LUNCH MENU

THREE COURSE LUNCH \$35++

AUGUST 13th – AUGUST 16th, 2024
(Tuesday – Friday)



OUR STARTER

(please select one)

TOMATO BURRATA

Heirloom tomato, pesto, Buffalo burrata, balsamic, basil, herb croutons, olive oil

WATERMELOEN MET PARMA HAM CHIPS

Composition of watermelons and melons, vincotto, prosciutto di Parma chips, grilled farm bread and fresh ham, Port gelée

CHERRY BEER GAZPACHO

Snow goat cheese, basil oil, fresh cherry

FRIED SHRIMP TEMPURA

Chili cocktail sauce

ENTRÉE

(please select one)

PAN-SEARED COD LOIN

Israeli couscous, green peas, asparagus, saffron sauce

BRAISED PORK CHEEKS

Wild mushrooms, sautéed spinach, red wine sauce

GREEN CAVATELLI

Sautéed broccolini, Parmesan cheese

CHIPOTLE MUSSELS

Shallots, bacon bits, white wine, garlic, celery, butter, Belgian frites

SWEET TOOTH

BELGIAN PROFITEROLES

Chou à la crème, real Belgian dark chocolate, vanilla ice cream

Substitutions, changes, and splits are not available for RW menu. A 3% wellness fee will be added to each check to help us pay the base wages and benefits of staff. Please note this fee is not a tip.

Please note, menu is subject to change

Executive Chef Bart Vandaele, Chef de Cuisine Alexander Flores