



# Restaurant Week

SELECT ONE FROM EACH CATEGORY

## APPETIZERS

### PRETZEL ROLLS

Cream Cheese, Tomatillo, Neuskies, Jalapeno, Marinara

### WHIPPED RICOTTA V

Peach Jam, Raspberries, Curried Pistachios, Mini Gougeres

### FRIED SHISHITO PEPPERS

Tofu, Easter Egg Radish, Bonito, Nori Mayo

## MAIN COURSE

### MARGHERITA FLATBREAD V

Caramelized Heirloom Cherry Tomatoes, Fresh Mozzarella, Micro Basil, Roasted Garlic Oil

### VEAL NECK COTTAGE PIE GF

Braised Veal, English Peas, Root Vegetables, Whipped Potatoes

### AD LIB BURGER \*

Cooper's Sharp American Cheese, Shredded Iceberg, Heirloom Tomato, Shaved Onion, Dill Pickle, Ad Lib Aioli, Onion Bun, Tavern Fries

### CHICKEN BREAST

Scallion Pancake, Carrot-Coriander Cream, Roasted Pearl Onion, Crispy Fennel

## DESSERTS

### TIRAMISU V GF

Coffee Liqueur, Gluten Free Lady Fingers, Mascarpone Mousse, Cocoa Powder

### WHITE CHOCOLATE BERRY BOMBE

Raspberry, White Chocolate Cremeux, Pickled Strawberries, Feuilletine

### CAST IRON BROWNIE V

Peanut Butter Gelato, Black Sea Salt Caramel

SODA, ICED TEA OR COFFEE INCLUDED  
\$40 PER PERSON PLUS TAX/ GRATUITY

\*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.