



RESTAURANT WEEK
TWO COURSES \$35
Dessert & Drink Specials

Dinner

[FIRST] choice of:

Natty BOH Beer Cheese Soup
aged cheddar, tomato confit

Buttermilk Blue Wedge
Point Reyes blue cheese dressing, crispy pork belly,
baby iceberg, and red wine vinegar

Crispy Escargot
cornmeal crusted, sweet & spicy ahi amarillo sauce,
arcadian greens, citrus vinaigrette

Beef Empanada
braised beef tenderloin, onion, garlic,
cilantro chimichurri, lime crema

[SECOND] choice of:

Brick Oven Whole Bronzino
green beans, lemon brown butter sauce

Wild Boar Garganelli
roasted cherry tomatoes, onion, broccolini,
grana padana cheese, smoked garlic marinara

48 hr Sous Vide Short Rib
root beer demi glace,
roasted carrots, mashed potatoes

Mushroom Wellington
wild mushroom duxelle, feta, spinach,
five onion cream sauce, roasted carrots