

Winter 2023

Restaurant week menu

Apps

Truffled mushroom bisque

Taleggio croutons, porcini creme fraiche

Crispy Pork belly bruschetta

House made ricotta, marmalade, radish, blood orange gastrique

Baby beet salad

watercress, Prosciutto, white balsamic vinaigrette, pistachio

Entrees

Pan roasted trout

Fingerling potato, haricover, almonds, citrus emulsion

Red wine braised short ribs

Celeriac puree, lentils de puy, crispy onion

Housemade pappardelle

Root vegetable ragout, 2 hour egg, Parmesan, crunchy hazelnuts

Desserts

Chocolate pot du crème

Salted caramel, whipped cream, hazelnuts, crunchy biscotti

Giant profiterole

Salted caramel crunch ice cream, all the ganache