

Autumn Restaurant Week 2017

September 25th- October 1

Wine Steward Special

Chardonnay, 2014 Paul Hobbs ' Ullis Valdez Vineyard (Russian River)

Wine list Price 135 Restaurant Week 95.00

Pinot Noir, 2012 Occidental by Peter Kistler (Sonoma Coast)

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First Course

Puree of Parsnip Soup, Apple Cider Syrup

Triple Crème Burrata, Bartlett Farm Hot House Tomatoes, Basil, Aged Balsamic

Rabbit Bolognese, Potato & Parmesan Gnocchi, Peas

Main Course

Frite D Mare

Salmon, Cod & Shrimp

Cured Lemon Remoulade

Boudin Blanc

Whipped Potato, Cracked Pepper, Chives

Duo of Duck: Soft Egg, Confit

Butternut Squash Puree, Chimichurri Vinaigrette

Dessert

Chocolate Pot Du Crème, Anglais

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Petit Sweet Inspirations Butter Crunch Sundae

Chocolate & Caramel Sauces

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Pumpkin Rice Pudding, Rum Plumped Raisins

Artisan Cheese, Crackers, Almonds, Honey

Prix Fixe 48

Sunday Brunch Served 11:30-2