



Restaurant Week

January 11-20, 2019

3-Course Dinner \$40

First Course

Warm Brie With Macadamia Nut Crust
Orange-blossom honey, sliced apple, balsamic reduction, fruit compote veg

New England Clam Chowder
Bacon bread crumbs

Point Reyes Farmstead Blue Cheese Salad
Romaine, chopped eggs, slivered almonds gf

Second Course

Oven Roasted Coho Salmon*
Honey glazed, peppercorn crusted, roasted parsnip puree, roasted Brussels sprouts & baby heirloom potatoes, blood orange segments, blood orange reduction, shaved fennel, beurre blanc gf

Parmesan Crusted Sea Scallops
Roasted apple and yam puree, roasted rapini, cranberry compote, cranberry gastrique, braised & pickled fennel

Braised Short Ribs
White cheddar corn grits, oven roasted Brussels sprouts, rainbow carrots & gold beets, braising reduction

Rock Salt Roasted Prime Rib*

Our prime ribs start with a generous garlic-herb rub, slow-roast all day under a mountain of rock salt and finish under extreme heat for a superior crust.

Mashed Yukon potatoes, au jus, spicy horseradish, seasonal vegetables 10 oz

Add a classic

Dungeness Crab & Béarnaise 10 gf
New Orleans BBQ Prawns 9
North Atlantic Lobster & Beurre Blanc 12 gf

Third Course

Burnt Cream
Fresh seasonal berries, whipped cream gf

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

**Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.