



RESTAURANT WEEK PRIX FIXE

\$50 3-course (select one each)

SMALL PLATES

BUTTERNUT SQUASH SOUP (v, GF)
CREME FRAICHE, CHILI OIL, TOASTED PEPITAS

HONEY ROASTED CARROTS (v, GF)
HERBED GREEK YOGURT, HAZELNUT DUKKAH

BEET SALAD (v, GF)
CANDIED PECANS, FROMAGE BLANC, BITTER
GREENS, PICKLED RED ONION, BALSAMIC

MAINS

FRIED CHICKEN SANDWICH
KIMCHI, PICKLED CUCUMBER & FRESNO CHILIES,
SPICY MAYO, FRIES

LAMB & PESTO TAGLIATELLE
PISTACHIO, CHERRY TOMATOES,
PARMESAN, LAMB SAUSAGE

MUSHROOM RISOTTO (GF, v)
SHIITAKE, SPINACH, PARMESAN CRISP

DESSERT

PUMPKIN WHOOPIE PIE
SALTED MAPLE CREAM FILLING,
SPICED GINGERBREAD CRUNCH

WARM CHOCOLATE BROWNIE
SPICY CHOCOLATE CREME,
BROWN BUTTER ROASTED BOSCH PEARS

*A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.

