

feast

3 COURSES FOR \$50

CHOOSE ONE ITEM FROM EACH CATEGORY BELOW:

TO START

PETITE ROCKET SALAD

arugula, mixed greens, roasted pecans, bleu d'Auvergne, pomegranate seeds, fresh apples, compressed pears, walnut-pomegranate vinaigrette

PETITE FRENCH ONION SOUP

caramelized onions, veal broth, gruyere au gratin

VADOUVAN CARROTS

vadouvan curry, beurre noisette, burnt honey, fried garlic, cilantro

ENTRÉES

WILD BOAR TAGLIATELLE

braised boar shoulder, fresh pasta, roasted fennel, poached baby carrots, citrus-olive tapenade, shaved parmesan

MUSSELS

noix de coco creme, espelette, coriander, fresh lime, grilled sourdough

MUSHROOM RISOTTO

locally foraged mushrooms, scallions, microgreens, parmesan

DESSERT

VANILLA BEAN CREME BRULEE

vanilla custard w/ burnt sugar

CHOCOLATE MOUSSE

w/ vanilla whipped cream

STRAWBERRY & LYCHEE SORBET

sweetened and frozen fruit juices

 - GLUTEN FREE

 - VEGETARIAN

20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE
OUR PRIX FIXE MENU IS AVAILABLE FOR DINE-IN ONLY
PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.