



RESTAURANT WEEK

\$50 PER PERSON

FIRST COURSE

House Salad

red wine vinaigrette, croutons, pecorino

OR

Clam Chowder

manzanilla sherry, bacon, cream,
croutons, fresh thyme

MAIN COURSE

Black Cod

pnw black cod, cabbage cilantro slaw,
roasted peanuts, fried shallots

OR

Mushroom Risotto

oyster mushrooms, spinach, aged balsamic vinegar

OR

Fried Chicken

Mary's chicken, yukon gold potato puree, gravy,
biscuit with honey butter

DESSERT COURSE

Crackerjack Sundae

popcorn-infused ice cream, peanut brittle,
salted caramel sauce

OR

Apple Bread Pudding

honeycrisp apples, brioche, custard, vanilla
ice cream, caramel sauce



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