



Restaurant Week

November 24-December 1

3 courses for \$30

First

Duck Rilette, Buckwheat and Chive Crackers, Fig and Balsamic Reduction, Micro Sorrel

Roasted Baby Beets, Balsamic Vinaigrette, Buttermilk Bleu Cheese, Toasted Walnuts, Fennel Pollen

Second

Mushroom and Grayson Ravioli, Caramelized Fennel, Buckwheat Pasta, Pickled Black Mustard Seeds,
Arugula and Walnut Pesto

Diver Scallops, Cider Risotto, Grilled Pear, Gastrique, Prosciutto, Micro Celery

Third

Apple Strudel, Maple Ice Cream, Sweet Walnut and Blood Orange Gremolata

Sweet Potato Pie, Whipped Cream, Nutmeg Ice Cream