Restaurant Week

EPIC PRE-FIXE MENU *50*

CHAPTER I

v Artichoke Salad
Quinoa/Marinated Crimini Mushrooms
Arugula/Goat Cheese Fritter
Tahini Vinaigrette

CHAPTER II
(KINDLY SELECT ONE)

* G Hemp Crusted Kurbona Pork Tenderloin
  Roasted Fennel/Oven Tomato Polenta
  Luxardo Cherry Reduction
  OR

* G Tortilla Crusted Grouper
  Ancho Chile & Black Bean Sauces
  Avocado-Cilantro Relish
  Dirty Rice “Risotto Style”

INDEX
(KINDLY SELECT ONE)

G Chocolate Decadence
Baileys/White & Dark Chocolates
Macerated Black Plums
OR

Lemon Meringue Pie
Graham Cracker Crust/Confit Citrus
Raspberry Coulis

“V” DENOTES A VEGETARIAN OPTION
“G” DENOTES A GLUTEN FREE OPTION

* THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

~+ 9% TAX AND 20% GRATUITY~
~THIS MENU IS NOT AVAILABLE FOR~ ADDITIONAL DISCOUNTS
~MENUS ARE SUBJECT TO CHANGE~
Restaurant Week

EPIC VEGETARIAN
PRE-FIXE MENU *$50*

*ITEMS ARE AVAILABLE AS VEGAN UPON REQUEST*

CHAPTER I

v Artichoke Salad
Quinoa/Marinated Crimini Mushrooms
Arugula/Goat Cheese Fritter
Tahini Vinaigrette

CHAPTER II
(KINDLY SELECT ONE)

v Eggplant Osso Bucco
Heart of Palm/Concasse Heirloom Tomato
Sage Polenta/Sautéed Kale
(OR)

v Roasted Garden Vegetable Terrine
Barley & Cauliflower “Risotto”/Romesco
Baby Spinach

INDEX

G Honey Roasted Pineapple
Hazelnut Croquant/Ginger Gelato
Macerated Raspberries

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