



## RESTAURANT WEEK DINNER MENU

3 Courses \$35 per guest

### 🍷 First Course 🍷

Wild Mushroom Soup with Crisp Onion and Sherry Cream  
Creamy Fish Mousse with Radish Salad and Baguette  
Kinilaw Na Tuna

### 🍷 Main Course 🍷

Roasted Loin of Monkfish with Shellfish Broth and Rouille  
Pan Seared Fillet of Royal Bass with Creamy Polenta and Oven Dried Tomato Relish  
Crisp Confit of Pork Belly with Heirloom Bean Ragout  
Local Hanger Steak with Roasted Fingerlings and Gremolata (Supplement \$10)

### 🍷 Sides to Accompany \$7 🍷

Fingerling Potatoes — Roasted Spring Onion — Succotash  
Cowboy Beans — Good Sense Farm Mushrooms — Broccolini — Fried Okra

### 🍷 Dessert 🍷

Amano Chocolate - Hazelnut Gâteau with Verbena Stracciatella Ice Cream  
Cornmeal - Blackberry Clafoutis with Brown Butter - Brandy Ice Cream  
Roasted Peach with Fromage Blanc and Peach Sorbet

NOURISH THE PALATE™