



# RESTAURANT WEEK

*\$44 menu*

*Choice of Starter*

## **GRILLED ROMAINE CAESAR**

Shaved Parmesan, Crispy Onions, Paprika Croutons, Parmesan Crisp, Caesar Dressing

## **SEAFOOD CHOWDER** *gf*

Crispy Bacon & Chives

## **BURRATA**

Broccolini & Pistachio Pesto, Calabrian Chili, Oven Roasted Garlic, Noble Bread

## **THE ORIGINAL CHOPPED SALAD**

Smoked Salmon, Couscous, Arugula, Pepitas, Asiago Cheese, Currants, Sweet Corn, Marinated Tomatoes, Buttermilk Herb Dressing

*Choice of Entrée*

## **AMARO MEATLOAF**

Mashed Potatoes, Roasted Zucchini, Porcini Cream, Demi-Glace

## **GUAJILLO ROASTED CHICKEN** *gf*

Spicy Sweet Potato Hash, Roasted Tomatillo Salsa, Capricho De Cabra Goat Cheese

## **STREET CORN PASTA** *Vegan upon request*

Sonoran Pasta Co. Creste di Gallo, Sweet Corn, Coconut Milk, Wild Mushrooms, Chipotle Chive Crema, Pickled Goat Horn Chile, Queso Fresco

*Choice of Dessert*

## **BANANAS FOSTER BREAD PUDDING**

Candied Walnuts, Aged Rum, Banana, Stiffened Cream

## **GERMAN CHOCOLATE CAKE** *gf*

Coconut Caramel, Whipped Ganache, Coconut-Pecan Crumble

*\* Items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

**AVAILABLE FOR DINE-IN ONLY**

*gf - gluten free item (not a gluten free kitchen)*