



## RESTAURANT WEEK MENU 2020

### 1ST COURSE

#### ROASTED BEET SALAD

goat cheese mousse, figs, red onion  
pistachios, mixed greens, fig vinaigrette

### 2ND COURSE

#### WILD RICE RISOTTO

wild mushrooms, kale, pecorino romano

### 3RD COURSE

#### APPLE GALLETT

vanilla bean ice cream, caramel sauce

*\$25 per plate*