



Restaurant Week Menu March 2019

First Course

Butternut Squash Soup
fried sage | spiced pepitas

Mixed Baby Lettuces
honeycrisp apples | piquillo peppers | sunflower seeds | smoked cheddar

Pilsner-Battered Cauliflower
chipotle-maple syrup

Second Course

Roasted Chicken Breast
mashed yams | kale | radishes

Cabernet Franc-braised Beef
Wild Hive polenta | root vegetables

Risotto
wild mushrooms

Third Course

Flourless Chocolate Torte
salted caramel gelato

Panna Cotta
buttermilk | cardamom

Apple Crisp
cinnamon gelato