

# Farmers & Chefs

## Restaurant Week Menu

### Appetizers

#### Escargot

*White Wine, Herb Butter & Toast Points*

#### Brussel Sprouts

*Ricotta Salata, Charred Lemon Vinaigrette & Chili Roasted Garlic Aioli*

#### Bruschetta

*Whipped Ricotta, Maple Roasted Butternut Squash and crispy Sage*

#### Soup of the Day

*Preparation Changes Daily*

#### Farmers Salad

*Preparation Changes Daily*

### Entrees

#### Mussels & Frites

*Merguez Sausage, Leeks, Cherry Tomatoes, Fennel, Pernod, White Wine, Fumet & Pomme Frites*

#### Bistro Burger

*Onion Jam, Candied Bacon, Blue Cheese & Hand Cut Shoestring Fries*

#### Forbidden Rice Bowl

Black Forbidden Rice, Roasted Butternut Squash, Mushrooms, Kale, Pomegranate Seeds & Parsley

#### House Made Gnocchi

*With House made grass fed beef Bolognese Ragout*

#### Pan Roasted Murray Chicken

*Fingerling Potatoes, Collard Greens & Corn Velouté*

### Dessert

#### Fried Oreo

*With Bourbon Espresso Gelato*

#### Apple Raisin Bread Pudding

*With Vanilla Gelato & Caramel Drizzle*

#### Apple Tart Tatin

Carmel Drizzle and Vanilla Ice Cream