

# Restaurant Week 2019

Three courses – 32.95

## Starters

Curry HoneyNut Squash Coconut Soup GF V

Simple Salad GF V

Baby lettuces, tomato, red onion, cucumber, champagne vinaigrette

Peking Duck Quesadilla

Crispy flour tortilla, hoisin, Scallion, sour cream

Sweet Onion Tarte V

Arugula Salad

Crispy Ribs GF

Spicy Slaw

## Entrees

Pan Roasted Salmon Fillet GF

Quinoa Pilaf, Braised Greens

Slow Braised Beef Short Rib GF

Wild Hive soft polenta, broccoli rabe

Casarecce Bolognese

House-made pasta, NeighborHerd® 100% grass-fed beef, Parmigiano

Skillet Roasted Chicken Breast. GF

Mashed Yukon Gold Potatoes, Grilled Lemon, pan sauce, vegetable of the day

Grilled Heritage Pork Chop GF

Roasted Fingerlings, Yorktown Corn Relish

Wild Mushroom Risotto GF V

Dessert Choices Crème Brulee, The Only GF Carrot Cake, Crustless Key Lime Pie,  
Ice Cream- Vanilla, Chocolate Ganache, Local Maple, Meyer Lemon Sorbet DF

Add a Glass of Rockbrook Cabernet Sauvignon or Il Conte Pinot Grigio-\$8