

# Restaurant Week 2022

## 1st Course

MARKET BEAN LYONNAISE SALAD (GF)  
sheep's milk cheese dressing, guanciale, poached egg

CRISPY HEAD CHEESE & ESCARGOT  
creamed grits, herb salad, jus trance

CORN CHOWDER  
shishito, smoked oyster, chive oil, rye tuile

CHARCUTERIE AND CHEESE

## 2nd Course

CURRY AGNOLOTTI  
ginger turmeric broth, garam masala, cauliflower fill, thai chili,  
dark chocolate

PEPPERCORN AND MUSHROOM CRUSTED STRIPLOIN  
braised beef, potato bone, foraged mushroom, horseradish  
espuma, au poivre

PETIT POIS À LA FRANCAISE & WILD SOCKEYE SALMON (GF)  
peas, patty pan, carrot, new potatoes, lardon, bibb

CHORIZO & CHILI BRINED PORK LOIN (GF)  
pineapple and pepper caponata, corn and epazote "tot",  
chipotle, garlic

## Dessert

FLOURLESS CHOCOLATE CAKE (GF)  
hazelnut - espresso crumble, vanilla chantilly, dark chocolate ganache

PROFITEROLE  
puff pastry, house made maple ice cream, caramel, pecans

'OLD FASHIONED' SOUR CHERRY SORBET  
candied orange, Angostura tuile