

Winter 2026 Restaurant Week

THREE COURSES | 65

SELECT ONE FROM EACH:
APPETIZERS, ENTRÉE & DESSERT

First Impressions

Winter Harvest Salad

Blood Orange, Castelventrano Olives, Candied Pecans & White Balsamic

Burrata & Medjool Dates

Medjool Date Purée, Spiced Pumpkin Seeds & Vin Cotto

New Bedford Scallops +5*

Delicata Squash, Lollipop Kale & Preserved Lemon Gremolata

*Cured Ocean Trout Crudo**

Picklled Beets, Crème Fraiche, Dill & Yuzu Tobiko

*Wagyu Tartare**

Black Garlic Aioli, Quail Egg & Gaufrette Potato

Entrées

Forager's Risotto

Black Trumpet, Maitake & Oyster Mushrooms

*Scottish Sea Trout**

Beluga Lentils, Bacon Lardon & Herb Vinaigrette

*Alaskan Halibut Veronique**

Pomme Rösti, Grapes & Baby Fennel

Braised Short Rib

Black Trumpet Mushroom, Radicchio & Parmesan Polenta

Herb-Crusted Australian Rack of Lamb +10*

Tarbais Bean Cassoulet, Escarole & Banyuls Vinaigrette

Desserts

Orange Upside-Down

Rum Caramel & Vanilla Ice Cream

Lemon Cheesecake

Lemon-Ginger Pavlova, Pomegranate & Candied Ginger

Chocolate Gateau

Chocolate Bavarian Cream, Chocolate Sponge & Chocolate Ice Cream

Ice Cream & Sorbet

Choice of Three Flavors

Vanilla, Chocolate, Bourbon-Butter Pecan

Lemon, Grapefruit Campari, Spiced Orange

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.