

WINTER RESTAURANT WEEK 2025

THREE-COURSE | 55.

SELECT ONE FROM EACH:
APPETIZERS, ENTRÉE & DESSERT

APPETIZERS

FARMHOUSE SALAD

Earth & Eats Lettuce, Kohlrabi, Brioche, Pumpkin Seeds, White Balsamic Vinaigrette

ATLANTIC BLUEFIN TUNA CRUDO*

Asian Pear, Gochujang, Hanguk, Wasabi Tobiko

BRUSSELS SPROUTS & DELICATA SQUASH

Turmeric Labneh & Gala Apple Garum

KOREAN CHICKEN WINGS

Peanuts, Scallions, Soy-Garlic Sauce

LAMB BOLOGNESE

Hand-Rolled Cavatelli, Vadouvan, Za'atar, Parmesan, Warm Lemon-Ricotta

ENTRÉES

JUMBO LUMP CRAB CAKE

Old Bay French Fries, Lemon, Tartar Sauce

CREMINI MUSHROOM & LENTIL PITHIVIER

Puff Pastry, Spinach, Pomegranate Molasses

STEAK FRITES AU POIVRE*

8 oz. New York Strip, Watercress, French Fries

DUCK LEG CONFIT

Beluga Lentils, Nduja, Charred Escarole, Lemon-Mint Olive Oil

DESSERT & CHEESE

ORANGE BAVARIAN

Vanilla Cake, Orange Glaze, Lemon Sherbert

WARM BROWNIE SANDAE

Chocolate Ganache, French Vanilla Gelato

ARTISANAL CHEESE BOARD

5 YR Reserve White Cheddar | Deep Creek, WI
Saint Angel Brie | Belley, French Alps

GELATO & SORBETS

(SELECT THREE FLAVORS)

French Vanilla, Chocolate, Salted Caramel
Lime, Coconut, Lychee

*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.