

JANUARY RESTAURANT WEEK

\$20.11 THREE COURSES

CHESTNUT VELOUTÉ

eggnog custard with old Armagnac and mushroom fricassée

or

PATÉ DE CAMPAGNE

pickled vegetable, petite salad



DAY BOAT SEA SCALLOPS

romesco sauce, grilled scallion, parsley

or

LEMON RISOTTO

cauliflower, Buddha's hand, fine herbs

or

STUFFED QUAIL

bacon wrapped, cannellini beans, winter kale



EARL GREY POT DE CRÈME

clementine oranges, walnut brioche bostock, crispy nougatine

or

MILK CHOCOLATE DACQUOISE

coconut ice cream, macadamia nut caramel

*ingredients may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.