

# DINNER



\$44

*\*Select one from each course\**



**1st**

## SIGNATURE CHARCUTERIE BOARD

Chef selected meats, artisan cheeses, house jams, pickles & grilled toast points

*-or-*

## GARDEN KALE SALAD

Kale, shaved cremini mushrooms, soft cooked egg, pecorino, dried cranberries, spiced candied pecans & balsamic vinaigrette



**2nd**

## BONELESS RIBEYE

10oz boneless ribeye, wild mushrooms red wine demi glaze

*-or-*

## POTATO GNOCCHI

Brussels sprouts, grape tomatoes, garlic cream sauce, basil oil & pecorino

*-or-*

## PORK TENDERLOIN

Smoked tenderloin, roasted fingerlings, sautéed kale & bourbon peach marmalade



**3rd**

## S'MORES BAKED ALASKA

Graham cracker cake, chocolate mousse, Italian meringue & rum flambé

*-or-*

## BLOOD ORANGE PANNA COTTA

*\*The Restaurant Week menu is designed for each guest to enjoy individually; regular restaurant menu items may be ordered in addition\**