

Restaurant Week

—■ Lunch \$22.95 ■—

—■ CHOICE OF APPETIZER ■—

Squash Fritters

Maple, Brown Butter, Parmigiano

Kale & White Bean Soup

Pickled Fresno Chilis

Baby Arugula Salad

*Dried Apricots, Pistachios, Goat Cheese, Champagne
Vinaigrette*

—■ CHOICE OF ENTRÉE ■—

Blackened Chicken Wrap

*Avocado, Tomato, Arugula, Chipotle Aioli, Black Bean
Wrap, Sweet Fries*

Fettuccine

*Butternut Squash, Pumpkin Seeds, Sage Cream, Chili,
Parmigiano*

Maple - Pecan Glazed Salmon

Red Quinoa, Spinach, Brussel Sprouts

Brisket Bolognese

*Grass Fed Beef Brisket, San Marzano Tomatoes, Garlic
Cream, Parmigiano*

—■ CHOICE OF DESSERT ■—

Brownie Mousse

Toasted Peanuts & Mint

Donut Holes

Caramel

Please inform your server, manager or chef of any food allergies. Consuming raw or undercooked food may increase your risk of foodborne illness.