



the starting point...

poutine

polenta fries, with duck confit, blue “cheese whiz”, and red wine jus.

cauliflower

tempura cauliflower on black garlic aioli, roasted peanuts, scallion and red pepper sauce on the side.

calamari

crispy squid rings and saffron braised tentacles, with spicy puttanesca sauce, fried capers, and squid ink aioli.

beet soup

roasted beets, carrot, fresh horseradish cream and parsnip chips.

the focal point...

faroe salmon

crispy skin filet and lemon cured belly gravlax, sage and mushroom risotto, kale, turnip and radish salad with medjoul date and pomegrante vinaigrette.

vegetable

tempura tofu, quinoa inarizushi, seaweed salad, avocado wasabi, shiitake, chips, and kimchi aioli.

duck

crispy skin breast and buttermilk-fried thigh, with cheddar and corn grits, root and mustard slaw, greens, and pineapple bbq sauce.

lamb shank

slow braised lamb shank with black eyed pea and pork hock cassoulet, roasted butternut squash purée, smashed beet, roasted garlic jus, topped with mint and basil pesto.

the last point...

dessert

any selection from our most current dessert menu

Blackout Dates of February 12, 13 and 14

\$40.00 plus taxes and gratuity