Menu

Restaurant Week Menu
extended from Jan 8th to Jan 31st

$50 per person** tax and gratuity not included

FIRST COURSE

Beet & Goat Cheese Salad (GF)
Brentwood Salad (V&GF)
Escargot du Chef

She Crab Soup (GF)
French Onion Soup
Mussels Poulette (add $8*)

SECOND COURSE

Chicken Caprese
Roasted Chicken Breast with Tomato & Fresh Mozzarella Over Pesto Pasta.with Balsamic Glaze & Fresh Basil

Short Ribs
Potato Croquette, Carrot Puree & Classic Bordelaise

Pork Ossobuco *(GF)*
Braised Vegetable Mirepoix, Roma Tomato Concassée, Roasted Garlic & Potato Mousseline

Duck Confit *(GF)*
Crispy Duck Confit, Grand Marnier Sauce, Candied Orange Zest & Roasted Fingerlings

Filet Wellington *(add $22*)*
Angus Beef Tenderloin, Mushroom Duxelles, Shaved Prosciutto, Potato Mousseline, Sautéed Haricot Vert & Classic Bordelaise

Chilean Sea Bass *(GF) (add $15*)*
Fingerling Potatoes, Carrot Ginger Puree & Tarragon Oil

Filet Mignon *(GF) (add $18*)*
Barrel Cut Angus Filet Mignon, Chef's Vegetables, Potato of the Day & Bordelaise

THIRD COURSE

Chef's Bread Pudding
Cheesecake

Orange Crème Brûlée (GF)
Chocolate Souffle (add $8*)

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