

RESTAURANT WEEK

30 / PER PERSON

FIRST COURSE

V SIGNATURE HUMMUS

tahini, spicy Zhug, pine nuts, Za'atar, Aleppo pepper, olive oil, grilled pita

V gfi FRESH GUACAMOLE

warm lime tortilla chips, chili lime salt

gfi CRISPY BRUSSELS SPROUTS

pomegranate molasses, bacon

SECOND COURSE

gfi SMOKED PORK CHOP

cider glaze, apple chutney, parmesan risotto, balsamic reduction
suggested pairing Elouan, Pinot Noir 12 / 46

HALF RACK BBQ RIBS

house smoked pork ribs, house slaw, fries [full rack / 10]
suggested pairing Conquista, Reserve Malbec 11 / 42

BEEF STROGANOFF

tenderloin, exotic mushrooms, sherry cream, potato cakes, charred broccolini, house cornichones
suggested pairing Justin, Cabernet 14 / 53

gfo GRILLED SHRIMP TACOS

guacamole, lettuce, sprouts, chili aioli, pico de gallo, house made black beans, warm lime tortilla chips
suggested pairing Kim Crawford, Sauvignon Blanc 11 / 42

V gfi HOUSE CURRY

chicken or vegetarian, cauliflower, spinach, chickpeas, basmati rice
suggested pairing Veuve Du Verney Sparkling Rosé, 187mL / 10.50

THIRD COURSE

WARM APPLE CRISP

oatmeal, brown sugar, vanilla ice cream, salted caramel

CHOCOLATE MOUSSE

Belgian dark chocolate, dried raspberries

gfi MADE WITHOUT GLUTENOUS INGREDIENTS (PLEASE NOTE OUR FACILITY IS NOT GLUTEN-FREE).

gfo GF OPTION MAY BE AVAILABLE. ASK YOUR SERVER.

V VEGETARIAN

No substitutions please. Not valid w/ any other discount/promotion. Excludes tax & gratuity.