

Restaurant Week

2024



**THREE-COURSE
DINNER
MENU**

\$35 PER PERSON
choose one per course

First

CHOPPED KALE SALAD

fuji apples, quinoa,
candied pecans,
aged white cheddar,
apple cider vin

TOMATO SOUP

basil crème fraîche,
grilled cheese croutons



Second

FRENCH DIP

house made roast beef,
provolone, horseradish aioli,
toasty bun, roasted jus
-served with malt fries-

SZECHUAN SHRIMP BOWL

sushi rice, snap peas, carrot, avocado,
chili oil, peanuts, sesame seeds
-for vegetarian, omit shrimp-

SALMON

roasted baby beets, farro,
fennel & arugula salad,
white balsamic

Third

KEY LIME "PIE"

shortbread cookie crust,
key lime custard,
whipped cream

FLOURLESS CHOCOLATE CAKE

raspberry coulis,
candied pecans, whipped cream
(gluten free)



PLUS OPTIONAL WINE PAIRINGS FROM OUR FRIENDS AT ROVE WINERY

RW DEETS! available tuesday, 2/27, to saturday, 3/2, after 4pm • tax & tip not included
dine-in only, please • menu subject to change • full a la carte menu also available