

Restaurant Week

2026

THREE-COURSE DINNER MENU

\$45 PER PERSON
LOCAL WINE PAIRING
FROM ROVE +\$20

choose one dish per course



First

ROASTED BEETS
burrata, basil oil,
popped farro,
balsamic pearls

PINOT NOIR

CLAM CHOWDER
potato, onion,
bacon, cream,
littleneck clams

RESERVE OAKED CHARDONNAY

SHORT RIB RAVIOLI
tomato jam,
natural jus, parmesan

TRI

Second

WAGYU DENVER STEAK
chimichurri,
crispy smashed potato
CABERNET FRANC

PESTO PASTA
confit tomato, pecorino,
torn basil
PINOT GRIGIO

BLACKENED MAHI MAHI
crispy coconut rice,
stewed black beans,
mango salsa
GEWURZTRAMINER

Third

CHOCOLATE CREAM PIE
oreo cookie crust,
silk chocolate, whipped cream

COFFEE CREME BRULEE
whipped cream, chocolate covered
espresso beans

DESSERT PAIRING: SELECT HARVEST RIESLING



Glass Pours

\$10 WHITE WINES
\$12 RED WINES