



## **WEDNESDAY**

### ***NIGHTLY FEATURE - POULTRY***

#### **First Course**

Warm Pretzels  
*IPA mustard, white cheddar cheese wiz*

Pork & Shrimp Dumplings  
*Aromatic broth*

Winter Panzanella Salad  
*Pear, charred radicchio, pickled fennel, blue cheese,  
balsamic vinaigrette*

#### **Main Course**

Roasted Joyce Farms Chicken  
*Salsa verde*

Spaghettini  
*Sausage sugo, little pork meatballs,  
3 graces manchego*

Caramelized Carrots  
*Parsley yogurt, curried granola*

Fingerling Potato  
*Cumin oil, porcini aioli*

#### **Dessert**

Warm Apple Crisp  
*Vanilla bean ice cream*



## **THURSDAY**

### ***NIGHTLY FEATURE - BEEF***

#### **First Course**

Garlic Bread  
*Warm parker house rolls, parsley-garlic butter*

Butternut Squash Pierogi  
*Apple butter, fennel, arugula*

Gem Lettuce Salad  
*Pickled beet, radish, pistachio,  
balsamic vinaigrette*

#### **Main Course**

Grilled Bavette Steak  
*Black garlic chimichurri*

Porcini Mafaldine  
*Roasted mushroom, parsnip sofrito,  
crème fraîche*

Whole Roasted Cauliflower  
*Curry-golden raisin puree, almond, herb salad*

Creamed Swiss Chard  
*Bacon, crispy shallot, aged balsamic*

#### **Dessert**

Vanilla Bean Panna Cotta  
*Tropical fruit, toasted coconut*



## FRIDAY

### ***NIGHTLY FEATURE - FISH***

#### **First Course**

Focaccia & Local Burrata  
*Fresh baked*

Pork Belly Biscuits  
*Maple glaze, chipotle mayo, pickled onion*

Mixed Tiny Bridge Farms Lettuces  
*Radish, fennel, Marie's vinaigrette*

#### **Main Course**

Market Fish  
*Seasonal preparation*

Whole Wheat Spaghettini  
*Rustic pork sugo, olive pesto, basil*

Roasted Butternut Squash  
*Pumpkin seed pesto, farm honey,  
preserved lemon, sage*

Szechuan Spiced Mushrooms  
*Meyer lemon, puffed farro, scallion, basil*

#### **Dessert**

Dulce de Leche Pot de Crème  
*Blood orange caramel,  
sea salt*



## **SATURDAY**

### ***NIGHTLY FEATURE - BEEF***

#### **First Course**

Warm Buttermilk Biscuits  
*Hot pepper jam*

Hamachi Crudo  
*Avocado, grapefruit, jalapeno*

Arugula Salad  
*Fennel, lemon citronette, toasted seeds, parmesan*

#### **Main Course**

Red Wine Braised Short Rib  
*Pommes aligot, horseradish gremolata*

Safron Linguini  
*Crab, lemon, butter, chive*

Grilled Broccolini  
*Toasted garlic, calabrian chile, lemon*

Roasted Brussels Sprouts  
*Miso bagna cauda, fried capers*

#### **Dessert**

Boca Nero  
*Blood orange caramel,  
whipped cream, cocoa nib*