



Restaurant Week November 2<sup>nd</sup> through 11<sup>th</sup>, 2018

32.18 Dinner Menu  
appetizer

**blue foot mushroom arancini**  
grana padano crema, panko jacket

**(gf) fall salad**  
baby winter greens, humboldt fog goat cheese, toasted  
pumpkin seed, pomegranate vinaigrette

**(gf) lobster, ginger & sweet potato bisque**  
corn & lobster relish

supplemental choices

**grilled flat bread** – caramel onion, fig puree, goat cheese, balsamic glaze, arugula (+  
5)

**tuna tacos** – hon-maguro toro, furi kaki, mirin, wasabi tobiko, wonton (+10)

**(gf) crab cake**- our famous rendition of the jersey shore favorite, no bread fillers (+11)

entrée

**chicken rollatini**  
pecan cloaked bell & evans stuffed chicken breast,  
spinach, mascarpone, heirloom carrot , veal glaze, chardonnay buerre blanc

**(gf) general tso's short rib**  
boneless angus short rib, ginger, garlic glaze, stir fry vegetable, sesame sticky rice

**(gf) shrimp n grits**  
cajun gulf shrimp, pepper jack grits, crispy leek, heirloom carrot, voodoo wine sauce

**(gf) autumn vegan risotto**  
roasted butternut squash, asparagus, mushroom, arborio rice, vegetable stock,  
roasted apple & pear

**(gf) salmon**  
pistachio crusted, truffle pomme puree, charred brussel sprout, pinot noir reduction

**berkshire pork chop**  
apple cider brined, grilled pork chop, sweet potato puree, char grilled asparagus

premium supplemental choices (+16)  
**(gf) filet mignon or prime strip** – truffle potato puree, charred ramps, chianti glaze

**(gf) tuna** – everything crusted, toasted quinoa, coconut currie, charred asparagus

**halibut** – halibut, onion panko, truffle potato puree, artichoke & caper lemon buerre

dessert selections

flourless chocolate decadence

belgian waffle & smoked maple ice cream, sea salted caramel

blend  
*on main*

A MODERN AMERICAN BISTRO

chef joe maggs

sous chef cesar silva