



Winter Restaurant Week 2019

APPETIZERS

SOUP OF THE DAY

'21' CAESAR SALAD

Mixed Greens, Aged Parmesan, Garlic Croutons

GOAT CHEESE RAVIOLI

Ricotta Cheese, Celeriac Crumbs, Parmesan Cream

MAIN COURSES

BERKSHIRE PORK LOIN

Ginger-Carrot Purée, Roasted Potatoes, Maple-Mace Jus

COQ AU VIN

Red Wine Braised Chicken Thigh, Celery Root and Parsnip Purée, Bacon Lardon, Mushrooms

FAROE ISLAND SALMON

Heirloom Rice, Shaved Brussels Sprouts, Pumpkin Seeds, French Curry

DESSERTS

CHOCOLATE CAKE TART

Mascarpone Whipped Cream, Passion Fruit Ice Cream

NEW YORK CHEESE CAKE

Spiced Strawberry Compote, Almond Streusel

CRÈME FRAICHE PANNA COTTA

Pineapple, Cherry Gelée

2-COURSE LUNCHEON 26 / 3-COURSE DINNER 42

*\$8 Dessert Supplement for Lunch; Does not include beverages, side dishes, tax or gratuity.
Monday-Friday Only; Menu Subject to Change*