

❧ Restaurant Week 2025 ❧

\$55

Optional Wine Pairings Priced by the Glass

White Bean Hummus

Sundried Tomato Tapenade, Mache, Crostini

CHÂTEAU D'ESCLANS WHISPERING ANGEL | PROVENCE, FRANCE \$16

or

Watermelon Feta Salad

Olives, Red Onion, Roasted Bell Pepper, Oregano Lemonette

HARTFORD COURT, CHARDONNAY | RRV, USA \$17

or

Berkshire Pork Belly

Sautéed Brussels Sprouts, Applewood Smoked Bacon, Soy Honey Glaze, Yuzu Aioli

HEINZ EIFFEL, RIESLING, MOSEL, GERMANY \$16



Grilled Branzino

Shaved Fennel, Arugula, Mussels, Saffron Cream

ALBERT BICHOT, CHARDONNAY | BURGUNDY FRANCE \$18

or

Citrus Bourbon Pork Chops

Peach Chutney, Swiss Chard, Roasted Fingerlings, Pork Jus

BELLE GLOS "BALADE", PINOT NOIR | CALIFORNIA, USA \$18

or

Almond Encrusted Barramundi

Potato Croquette, Grilled Brocolini, Beurre Noisette

LEVIATHAN, CABERNET SAUVIGNON, NAPA VALLEY, USA \$19



Crème Brûlée

Tahitian Vanilla Custard, Mixed Berries

BROADBENT MADEIRA "RAINWATER" | MADEIRA, PORTUGAL, NV \$16

or

Chocolate Cremeux

Valrhona Manjari Chocolate, Orange Madelaine

BROADBENT MADEIRA "RAINWATER" | MADEIRA, PORTUGAL, NV \$16

or

Peach Basil Tart

Amaretto Anglaise and Tahitian Vanilla Ice Cream

BROADBENT MADEIRA "RAINWATER" | MADEIRA, PORTUGAL, NV \$16

STEPHEN TAYLOR

Chef de Cuisine

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.