

Restaurant Week | February 26 - March 4, 2024

\$40 A Person | Select One Option for Each Course

APPETIZER

Cauliflower Bisque

Lemongrass, Truffle Oil, Furikake

Spicy Fried Calamari

Cherry Peppers, Garlic Aioli, Scallions

ENTREE

Wild Mushroom & Leek Ragù

Pappardelle, Pecorino Romano, Porcini Cream

*Pan Seared Salmon

Ancient Grain Pilaf, Charred Tomato Vinaigrette, Roasted Turnips

Roasted Statler Chicken Breast

Garlic Potato Puree, Brussels Sprouts, Root Beer BBQ

Supplement +\$7

Creekstone Short Rib

Red Wine Braise, Okinawan Sweet Potato Mash, Asparagus

DESSERT

Chocolate Praline Tart

Candied Pecans, Anise Butter Cream

Raspberry Panna Cotta

Vanilla Cream, Mixed Berries, Micro Mint

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness

