

# Restaurant Week

2024



**THREE-COURSE DINNER MENU**

**\$35 PER PERSON**  
choose one per course

## *First*

### **CHOPPED KALE SALAD**

fuji apples, quinoa,  
candied pecans,  
aged white cheddar,  
apple cider vin

### **TOMATO SOUP**

basil crème fraîche,  
grilled cheese croutons



## *Second*

### **FRENCH DIP**

house made roast beef,  
provolone, horseradish aioli,  
toasty bun, roasted jus  
-served with malt fries-

### **SZECHUAN SHRIMP BOWL**

sushi rice, snap peas, carrot, avocado,  
chili oil, peanuts, sesame seeds  
-for vegetarian, omit shrimp-

### **SALMON**

roasted baby beets, farro,  
fennel & arugula salad,  
white balsamic

## *Third*

### **KEY LIME "PIE"**

shortbread cookie crust,  
key lime custard,  
whipped cream

### **FLOURLESS CHOCOLATE CAKE**

raspberry coulis,  
candied pecans, whipped cream  
(gluten free)



**PLUS OPTIONAL WINE PAIRINGS FROM OUR FRIENDS AT ROVE WINERY**

RW DEETS! available tuesday, 2/27, to saturday, 3/2, after 4pm • tax & tip not included  
dine-in only, please • menu subject to change • full a la carte menu also available