



## RESTAURANT WEEK 2024

*\$45 choose one from each section  
\*add drink pairings for \$30\**

**BEET** horseradish, speck, walnuts,  
jammy egg  
*\*Laurent perrachon et fils  
beaujolais 2022*

**POTATO** brown butter cheese sauce,  
shallots, pickled mushroom  
*\*abbazia di novacella kerner 2022*

**ARUGULA SALAD** balsamic, goat  
cheese, pomegranate  
*\*ch. ducasse bordeaux blanc 2023*

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**PORK BELLY** lentils, salsa verde,  
braised cabbage  
*\*stadlmann pinot noir 2018*

**SCALLOPS** sauce americaine, saffron  
risotto, pickled fennel  
*\*domaine fourrey chablis 2023*

**GALETTE** sun dried tomato, kale,  
grana padano, mixed greens  
*\*val des rois "les allards" CDR  
2021*

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*\*dessert cocktail*

**PAVLOVA** dark chocolate, cream  
cheese, tart cherry

**KEY LIME PIE** graham, white  
chocolate, basil

**Modern  
BIRD**

\*Ask your server about menu items  
that are cooked to order or served  
raw. Consuming raw or undercooked  
meats, poultry, seafood, shellfish,  
or eggs may increase your risk of  
foodborne illness.