

restaurant week  
january 30<sup>th</sup> to february 5<sup>th</sup>  
extended to feb 9<sup>th</sup>  
\$35 3 course dinner



\$30 bottles of white,  
red or sparkling  
monday through thursday  
\$10 signature drinks

## first

### **pork belly and octopus^**

braised polyface belly, roasted garlic aioli, fingerling salad, spanish paprika

### **empanada**

smoked gouda cheese, winter squash, mesclun, pimenton sauce

### **fried cauliflower^**

pickled raisins, caraway, herbed yogurt

### **smoked beet soup^**

applewood bacon, scallions, crème fraiche

### **roasted grape salad^**

mesclun, rye berries, point reyes blue, hazelnuts, caramelized shallot vinaigrette

## to share

### **meat and cheese board^** (15\$ add on)

bone marrow, polyface pork belly, bacon jam, "faux gras", manchego, point reyes blue, accoutrements, crostini

## second

### **arctic char fillet\***

fresh spaetzle pasta, turmeric cauliflower, lemon thyme, oregano oil

### **house gnocchi**

wild mushrooms, squash, almond basil peto, manchego

### **juniper braised beef cheek**

creamy semolina, charred rainbow carrot, marinated gold beets, red wine demi

### **bouillabaisse^**

today's catch, black forest ham, smoked tomato broth, herbs, baguette

### **pork confit steak^**

brown butter sweet potato, citrus braised fennel parsley chimi churri

## third

### **fried apple pie**

warm dulce de leche, lavender honey, cinnamon sugar, vanilla bean ice cream

### **brownie bread pudding**

chocolate infused baguette, vanilla bean ice cream, coffee sauce

### **honey layer cake**

cinnamon, allspice and caramelized honey, whipped sour cream

### **yuzu crème brulee^**

japanese citrus infused custard, turbinado sugar crust, candied orange

### **beer float**

duck rabbit milk stout, vanilla bean ice cream

Chef Justė Židelytė