



2023 Restaurant Week
January 19th-23rd & January 26th-30th

3 Course
\$30 per person

1st Course:

Blini with Caviar & Creme Fraiche

2nd Course:

Sunrise Organic Greens

Mixed Lettuce with Vinaigrette

3rd Course:

Spicy Farfalle

Julienned Carrots, Calabrian Chile Pesto

or

Borscht

Slow Smoked Brisket, Veal Stock, Beets, Creme Fraiche, Chives

Wine Pairing

\$40 per person

1 Glass each of

J Laurens Brut Cremant

DiBruno Pinot Grigio

Folded Hills Cluster Grenache

Price is per person, and not inclusive of tax or gratuity.

Substitution requests may be politely declined.