

# CENTER CITY RESTAURANT WEEK

JANUARY 15TH - 28TH

## FIRST COURSE

### CAESAR SALAD

Romaine, Peppadew Peppers, Locatelli, Brioche Croutons,  
White Anchovy, Smoked Pepper Caesar Dressing

### SPICY TUNA CRISPY RICE

Masago Mayo, Chives, Soy Reduction

### TURKEY MEATBALLS

Tomato Fennel Sauce, Pecorino, Calabrian Chilis,  
Grilled Bread

### SZECHUAN BEEF DUMPLINGS

Sticky Eggplant with Garlic, Pea Shoots, XO Sauce, Chili Oil



## ENTREE

### GRILLED CHICKEN BREAST

Burrata, Caramelized Onions, Sautéed Mushrooms,  
Porcini Jus

### PAN SEARED ATLANTIC SALMON

Butternut Squash & Leek Puree, Caramelized Brussels Sprouts,  
Habañero Rosemary Honey

### KUNG PAO TOFU

Sticky Rice, Asian Vegetables, Spiced Peanuts, Scallions

### SLOW COOKED BEEF SHORT RIB

Aged Cheddar Coarse Grits, Braised Collard Greens,  
Shallot Broth



## DESSERT

### PASTRY CHEF'S

Mini Dessert Duet

### 40. PER PERSON

Select One from each Course

## PAIR WITH

### HAZELNUT OLD FASHIONED

Maker's Mark & Knob Creek Rye, Brown Sugar, Frangelico 14