



Restaurant Week Menu \$36

First Course

Iceberg Wedge, herb gorgonzola dressing, tomatoes, red onion, nueske's bacon
Or
Creamy Tomato Bisque, goat cheese crouton

Supplemental Course \$12

Hamachi crudo, yuzu vinaigrette, avocado crema, mustard "caviar"

Entrée

Springer Mountain Chicken Roulade
Fire roasted red peppers, mushroom, spinach, mozzarella, prosciutto
Or
Seared Branzino Fillet
Fingerling potatoes, English pea puree, carrot and ginger emulsion
Or
Bacon & Egg Carbonara
Spaghettoni pasta, smoked bacon, parmesan, touch of cream, 63° egg
Or
Black Angus Beef Tenderloin Medallions
Charred broccolini, wild mushroom, Madeira sauce

Dessert

Classic Tiramisu
Or
3- Layer Carrot cake