

Sea Salt®

Restaurant Week Menu

\$35 per person

Appetizer

Black Mussels

'nduja | fennel | preserved orange

or

Tomato & Burrata

oregano | cinnamon | champagne vinaigrette

Additional supplement course (optional) \$15

Lobster Scampi | spaghetti squash

Entrée

Faroe Island Salmon

burnt orange purée | white bean cassoulet

or

Pork Tenderloin

creamed kale | rosemary fingerlings | apple gastrique

Dessert

Sorbet | chef's selection

