

ELEVATED WATERFRONT DINING


Restaurant Week Winter 2025

January 28 – February 9 | Tuesday – Saturday | 5 – 10 pm

Three-Course Prix-Fixe Dinner \$40 pp (+ tax & gratuity)

First Course

Caldo Verde GF | (Portuguese Chicken Soup)
lentils, chicken, butternut squash, vegan italian sausage

 **Cherry Panzanella Salad** D|V|N | dried tart & morello cherries,
toasted peasant bread, creamy house ricotta, pinenuts, spring onion,
baby arugula, french breakfast radish, lambrusco vinaigrette

Oysters Rockefeller D|S|GFO | creamy spinach, pernod & lemon breadcrumbs

Second Course

Herb Roasted Cornish Game Hen D | skillet corn cake w/braised cherries,
baby carrots & asparagus, cherry foie gras demi-glace

 **Cherry Blossom Shoyu Glazed Halibut** + \$10 D | miso roasted japanese
sweet potatoes, butter braised baby bok choy

Dirty Martini Pasta D|S | angel hair, bay scallops, olives, gin,
olive brine, Italian parsley, lemon, pecorino romano

Smoked Mozzarella Flatbread D|N | roasted butternut squash puree,
caramelized onion & sage, toasted pumpkin seed & cherry gremolata

Third Course

Limoncello Sorbet V|GF

 **Cherry Ricotta Cheesecake** D|GF | bruléed crisp

Molten Chocolate Cake D | vanilla bean gelato

Featured Cocktail

 **The Southern Gentleman** +15 | woodford reserve bourbon,
chocolate & cherry bitters, demerara, luxardo cherry, cherry wood smoked tableside

D Dairy | N Nuts | S Shellfish | P Pork | V Vegetarian | GF Gluten Free | GFO Gluten Free Option

ELEVATED WATERFRONT DINING

Restaurant Week Winter 2025

January 28 – February 9 | Tuesday - Friday | 11:30 am - 3 pm

Three-Course Prix-Fixe Lunch \$35 pp (+ tax & gratuity)

First Course

Caldo Verde GF | (Portuguese Chicken Soup)
lentils, chicken, butternut squash, vegan italian sausage

 **Cherry Panzanella Salad** D|V|N | dried tart & morello cherries,
toasted peasant bread, creamy house ricotta, pinenuts, spring onion,
baby arugula, french breakfast radish, lambrusco vinaigrette

Oysters Rockefeller D|S|GFO | creamy spinach, pernod & lemon breadcrumbs

Second Course

Braised Fig & Cherry Pork Belly Lettuce Wrap P|GFO | cherry blossom shoyu dipping sauce

Lemon-Garlic Chicken & Creamy Orzo D | crispy skinned chicken thighs, spinach, lemon, english peas


Farmer's Salad D|N|GFO | shaved brussels sprouts, tuscan kale, toasted pine nuts, cornbread croutons, feta,
cherries, maple coarse grain mustard vinaigrette

Roasted Chicken Croissant D|N|GFO | cherry laced boursin cheese, caramelized onion, mâche lettuce, roasted pear

Smoked Mozzarella Flatbread D|N | roasted butternut squash puree,
caramelized onion & sage, toasted pumpkin seed & cherry gremolata


Third Course

Limoncello Sorbet V|GF

 **Cherry Ricotta Cheesecake** D|GF | bruléed crisp

Molten Chocolate Cake D | vanilla bean gelato

Featured Cocktail

 **The Southern Gentleman** +15 | woodford reserve bourbon,
chocolate & cherry bitters, demerara, luxardo cherry, cherry wood smoked tableside

D Dairy | N Nuts | S Shellfish | P Pork | V Vegetarian | GF Gluten Free | GFO Gluten Free Option

ELEVATED WATERFRONT DINING

Restaurant Week Winter 2025

January 28 – February 9 | Saturday & Sunday | 9 am – 3 pm

Three-Course Prix-Fixe Brunch \$35 pp (+ tax & gratuity)

First Course

Caldo Verde GF | (Portuguese Chicken Soup)
lentils, chicken, butternut squash, vegan italian sausage

 **Cherry Panzanella Salad** D|V|N | dried tart & morello cherries,
toasted peasant bread, creamy house ricotta, pinenuts, spring onion,
baby arugula, french breakfast radish, lambrusco vinaigrette

Oysters Rockefeller D|S|GFO | creamy spinach, pernod & lemon breadcrumbs

Second Course

Cinnamon Roll Waffle D | raspberry whip, strawberries, chocolate drizzle


Lemon Ricotta Pancakes D | blueberry preserves, ricotta, lemon curd

Cheesy Croissant Casserole D | filled with potatoes and fresh herbs, served with a side salad

Breakfast French Dip Sandwich D | caramelized onion, melted fontina & provolone,
sourdough roll, topped with sunny-side egg & spicy relish


Third Course

Limoncello Sorbet V|GF

 **Cherry Ricotta Cheesecake** D|GF | bruléed crisp

Molten Chocolate Cake D | vanilla bean gelato

Featured Cocktail

 **The Southern Gentleman** +15 | woodford reserve bourbon,
chocolate & cherry bitters, demerara, luxardo cherry, cherry wood smoked tableside

D Dairy | N Nuts | S Shellfish | P Pork | V Vegetarian | GF Gluten Free | GFO Gluten Free Option