

RESTAURANT WEEK

JANUARY 11–20, 2019

THREE-COURSE MENU

\$33 per person

10% donated to Restaurant Week
nonprofit beneficiaries

ACT I: STARTERS

Please choose one

Brown Butter Cauliflower Soup

Apple Funnel Cake, Chive Oil

Pomegranate Orange Salad

Spinach, Candied Pistachios, Red Onion, Manchego,
Vanilla Pomegranate Vinaigrette



Roasted Carrot

Arugula, Dried Cherries, Wheat Berries, Chickpeas,
Honey Lime Yogurt

ACT II: ENTRÉE

Smoked Circle B Ranch Pork Loin

Apple Compote, Spoon Bread, Green Beans

FINALE: DESSERT

Sticky Toffee Pudding

Vanilla Bean Ice Cream



Saint Luke's Health System recommended heart-healthy option

Parties of 8 or more will have 20% gratuity added. Split charge \$12.
Menu is seasonal and subject to change. No substitutions please.
Please let your server know if you have any allergies or sensitivities. Every effort will be made to accommodate any allergies, however please be aware that our kitchen commonly uses wheat, dairy, soy, eggs, peanuts, tree-nuts, fish, and shellfish.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have a medical condition.