

Local Wine and Kitchen: Restaurant Week Menu

\$30/PP

First Course

- Grilled Romaine salad
- citrus caesar dressing, lemon pepper croutons, shaved parmigiano-reggiano
- Shrimp Crostini
- garlic miso butter, snap peas, togarashi

Second Course

- Grilled Eggplant Parmigiana
- dried burrata, caramelized tomatoes, fennel pollen, sriracha
- Ricotta Tortellini
- porcini mushroom cream sauce, cremini mushrooms, swiss chard, crispy leeks, avocado pesto drops

Third Course

- Chocolate Ganache
- black currant reduction, raspberry dust, cookie crumble, sea salt
- Smoky N.Y. Style Cheesecake
- raspberry rhubarb compote, lemon