

RESTAURANT WEEK

Course One

choice of one carrot veloute with chili and creme fraiche

steamed mussel with vadouvan and herbs

risotto with kaluga caviar and chive

Course Two

choice of one pork with sauce charcutière

eggplant with blackberries and basil

halibut with summer squash and herbs

Course Three

choice of one
chocolate
caramelia mousse, apple compote, walnut sponge

citrus baba baba au rhum, lemon and anise curd, meringue crisp



CARTE BLANCHE RW SPECIALTY COCKTAIL
PEACH | Pecan infused Knob Creek Rye, Pineapple, Lime, Frangelico, Averna