



## Three Course Tasting Menu (Restaurant Week)

### **Course 1**

Winter Salad- Shaved Brussel Sprouts, Maple Infused Yogurt, Mission Figs, Roasted Red Beets, Toasted Cashews, Mustard Vinaigrette

### **Course 2**

Duck Breast- Pan Seared H.V. Duck served with Parsnip Puree, Five Spice Cippolini Onions and garnished with a housemade Lingonberry Sauce and Pea Tendrils

### **Course 3**

PB&J Mousse- Homemade Peanut Butter Mousse topped with a Mixed Berry Compote and fresh Whip Cream