



Charlotte Restaurant Week

Prix Fixe \$35

3 Course Wine Pairing \$15 / 3 Course Refined Wine Pairing \$25

Choice of One Course Pairing \$6 / Choice of One Course Refined Pairing \$10

FIRST COURSE (Choose One)

Yellowfin Tuna Tartare* Asian vegetable salad, lotus root chips, soy citrus vinaigrette

Butternut Squash Bisque pumpkin seed oil, toasted pepitas

Steakhouse Salad local lettuce, grape tomatoes, nueske's bacon lardons, creamy gorgonzola dressing, balsamic reduction

Three Cheese Flatbread fontina, local mozzarella, parmesan Reggiano, arugula pistou, fine herbs

MAIN COURSE (Choose One)

Roasted Chicken chicken and herb stuffing, glazed root vegetable, natural jus

Quinoa Salad Stuffed Acorn Squash sage mornay, sorghum gastrique, glazed root vegetable

Dry Aged Beef Sirloin* Yukon potato gratin, onion marmalade, roasted broccolini, red wine jus

Pan Seared Scallops maple bacon jam, butternut puree, caramelized butternut coins, apple parsley coulis (**\$8 supplement**)

Filet Mignon* Yukon potato gratin, onion marmalade, roasted broccolini, red wine jus (**\$10 supplement**)

(Add Ons: **Butter Poached Lobster \$12** **King Crab \$15**)

DESSERT (Choose One)

S'mores Trifle brownies, graham streusel, toasted marshmallow fluff

Tiramisu mascarpone sabayon, coffee sauce, mochaccino crumble

Passionfruit Panna Cotta coconut tuille, cocoa nibs

*This item may be undercooked. Consuming raw or undercooked to order meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.