

5:30PM-10PM

\$65

\$83 with Wine Pairing

STARTERS

Parsnip Salad

Arugula, Black Truffle Vinaigrette



Sauvignon Blanc, Sonoma, Dry Creek

ENTREES

Salmon Pinwheel

Lemon Cous Cous,

Harissa Cauliflower, Tzatziki



Rosé, Cotes De Provence, Barton & Guestier

Duck Breast

Kabocha, Pomegranate, Duck Jus



Pinot Noir, Willamette Valley Vineyards, Oregon

Beef Short Rib

Farrot, Beets, Wild Mushrooms



Bordeaux, St. Emilion, France, Chateau Haut-Goujon

DESSERTS

Butter Cake

Bourbon Butter Pecan Gelato,

Vanilla Anglaise



Sauternes, Bordeaux, France, La Fleur D'or

Tax and gratuity not included in price

RESTAURANT

WEEK

20
TWENTY