



Triangle Restaurant Week

January 20th - 25th, 2020 | \$35 tasting menu

first course

Crostino

goat cheese, preserves, arugula, lemon vinaigrette

or

Winter Salad

greens, roasted apples, butternut squash, pecans, cornbread croutons, honey-thyme dressing

or

Curried Sweet Potato "Bisque" (†,GF)

thai flavors, apple, coconut milk

second course

Apple Cider Glazed Airline Chicken Breast

gnocchi, mushrooms, butternut squash cream sauce

or

Cauliflower "Steak" (†,GF)

charred carrot hummus, roasted beets, cilantro hot sauce, radish

or

Herb Roasted Pork Chop

braised sweet potatoes, sauteed spinach, bourbon-molasses reduction

third course

Goat Cheesecake (GF)

oat-walnut crust, local apples, squash schmear

or

Chocolate Chess Pie

salted caramel sauce, vanilla whipped cream