



TWILIGHT DINNER

\$35++ Per Person prix fixe

Includes glass of House Wine

APPETIZER

Sweet Potato Bisque

Bay Scallop & Cornbread Croutons

Baby Kale Salad

*Dried Cranberries, Carrots, Tofu Croutons,
Sesame Miso Vinaigrette*

Burke Candied Bacon

Maple-Black Pepper, Pickles, Lemon

MAIN

Butternut Squash Ravioli

Sage Brown Butter, Herbal Petite Salad

Roasted Salmon

Root Vegetables, Red Wine Butter

Roasted Natural Chicken Two Ways

*Fregola, Dark Meat,
Golden Raisins, Vermouth Ragu*

SUPPLEMENTAL ENTREES AVAILABLE

Dover Sole

\$40 additional

Signature Salt Aged 20oz Rib Eye

\$35 additional

8oz Wagyu Flat Iron Steak Frites

\$20 additional

DESSERT

NY Cheesecake

Raspberries

Valrhona Chocolate Tart

Amarena Cherries

Apple Crostata

Caramel Sauce

Available Thursday- Saturday

5:00pm-6:30pm