

# RESTAURANT WEEK 2020



## OLD VINE ZINFANDEL

Bearitage, *Lodi, California,*  
\$11 | \$40

## CHARDONNAY

Sonoma-Loeb, *Sonoma, California,*  
\$14 | \$50

## HUNNYBEE NEGRONI

*bittersweet & spirituous, \$14*  
navy strength gin,  
guajillo-infused Campari,  
triple sec, Dolin Rouge, honey,  
orange bitters

\$35

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*first*

## BACALAO CROQUETTE

Salt Cod fritter, apple butter and honey aioli

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*second*

## BLACK SEA BASS

roasted brussels sprout, cauliflower, raisins, harissa yogurt

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*third*

## CHOCOLATE MOUSSE

hazelnut fuiltine, creme anglaise, melba sauce

