



DAILY MARKET MENU

\$38

FIRST COURSE:

Braised Octopus Carpaccio

red chilies, ponzu sauce, wasabi tobiko

-or-

Ricotta Gnocchi

baby arugula, roasted garlic, duck confit,
baby heirloom tomatoes

SECOND COURSE:

Pan Seared Striped Bass

baby turnips, sautéed spinach,
chanterelle & beech mushroom ragout

-or-

Grilled Hanger Steak

potato rösti, roasted vegetables, red wine reduction

DESSERT:

Pumpkin Crème Brûlée

vanilla whipped cream

-or-

Assorted Ice Creams & Sorbets

-or-

Domestic Cheese Plate

(\$5 supplement)

~~~~~  
All market items can be ordered à la carte  
~~~~~

October 20, 2016