

CHARLOTTE RESTAURANT WEEK

A TASTE OF NAPA.

three courses | \$45pp (does not include tax & gratuity)

FIRST COURSE

MOZZARELLA STUFFED MEATBALLS

pork & beef blend | mascarpone polenta | pomodoro |
shaved parmesan | basil

ROASTED CARROTS *gf/v/n*

herbed goat cheese | candied pecans |
moroccan spice blend

NAPA SALAD *gf/v/n*

mixed greens | sliced apples | cranberries |
candied pecans | feta | champagne vinaigrette

CORN BISQUE *v*

charred corn & peppers | chili oil

SECOND COURSE

BRAISED BEEF RAGU *gfo*

pappardelle | pomodoro | soffritto |
shaved parmesan | herb crumble
*make it *gf* +\$2*

FILET MIGNON* +\$20

8oz filet mignon | house steak sauce
with the choice of: berbere pommes frites
or garlic mashed potatoes with bacon lardons

SHRIMP & POLENTA *gfo*

mascarpone | roasted peppers & onions |
tasso gravy

PAN-SEARED SALMON*

orzo | grape tomatoes | arugula | fried capers |
lemon beurre blanc

NAPA FRIED CHICKEN

roasted garlic mashed potatoes | charred broccolini |
tasso gravy

WILD MUSHROOM RAVIOLI *v*

porcini cream | roasted mushrooms |
shaved parmesan | truffle oil

THIRD COURSE

CHEESECAKE *v*

whipped crème fraîche | mixed berry compote

FLOURLESS CHOCOLATE CAKE *gf/v*

chocolate ganache | fresh berries | chantilly

gf gluten free | *gfo* gluten free option | *v* vegetarian | *n* contains nuts

*this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.