

January 9 – 18, 2026 Enjoy a 3-course meal for \$45/per person

COURSE 1

choose one

Potato Leek Soup

A velvety and comforting potato leek soup, blending tender potatoes and aromatic leeks to create a creamy base. Finished with a drizzle of truffle oil and topped with fresh chives

Autumn Salad

A refreshing autumn salad featuring a medley of crisp greens, roasted seasonal vegetables, and toasted nuts, drizzled with a tangy vinaigrette that enhances the natural flavors

COURSE 2

choose one

Smoked Pork Belly

Succulent smoked pork belly served atop creamy mashed potatoes, drizzled with a rich apple cider reduction.

Accompanied by vibrant seasonal vegetables

Blackened Chicken Penne Pasta

Juicy chicken breast seasoned with a bold blackening spice, sautéed to perfection and tossed with penne pasta. This dish is complemented by a house-made bravas sauce

COURSE 3

choose one

Key Lime Square

A delightful key lime square featuring a buttery graham cracker crust, topped with a zesty and creamy key lime filling. Finished with a dollop of whipped cream

Berry Compote Tart

Savor the flavors of summer with our berry compote tart, featuring a flaky pastry crust filled with a luscious blend of seasonal berries. Topped with a light dusting of powdered sugar, this tart is served with a dollop of whipped cream

