



WELCOMES
KRLD RESTAURANT WEEK

Starter

Bibb “Wedge” Salad . Shaved Onion . Fried Egg . Gorgonzola

-or-

Prosciutto & Endive Salad . Figs . Marscarpone . Grilled Lemon Vinaigrette

Entree

Pan Seared Salmon . Cured Salmon Hash . Roasted White Asparagus . Hollandaise

-or-

Braised Beef Short Ribs . Corn Butter . Escarole . Black Pepper Onions

Optional Central Market 4th Course

Tomato-Basil Risotto . Black Truffle Oil . Parmesan Cracker

Dessert

Cheesecake Cannoli . Berry Confit . Graham Cracker

-or-

Chocolate Silk Tart . Blood Orange Confit . Salted Caramel . Chantilly Cream

Three Courses 35
with appropriate wine pairings 45
Central Market Risotto Course 10

David J. Bull
Executive Chef

Devan Gernert
Sous Chef