



**Triangle Restaurant Week
January 26th-30th 2016**

Prix Fixe \$30

FIRST COURSE

wild mushroom, potato & gruyere tart,
with petite green salad

house smoked trout salad with
local miner's lettuce, apple, radish, lemon-chive vinaigrette

riesling steamed little neck clams,
house smoked lamb merguez sausage, chilies, garlic

ENTRÉE

slow roasted local pork shoulder,
whipped potatoes, slow cooked collards, whole grain mustard jus

oma's hackbraten beef and pork meatloaf stuffed with hardboiled egg,
spätzle, farmers' market vegetables, wild mushroom sauce

potato, taleggio cheese pierogis with peppadew peppers, peas in a white wine cream sauce

DESSERT

black forest clafoutis
black cherries, kirschwasser custard, bittersweet chocolate

chocolate cremeux tart
spekulatius ice cream, toasted marshmallows

coconut cake
meyer lemon curd, coconut mousseline

no substitutions