



**Triangle Restaurant Week**  
**January 24 - 28, 2017**

**Prix Fixe \$35**

**FIRST**

***house-made pâté de campagne***

sweet onion jam, pickled mustard seeds, caper berries, grilled bauernbrot

***winter endive and local salanova salad***

walnuts, pomegranate, sweet vidalia pickle, mustard vinaigrette (vegan)

***baked fennel pollen-dusted local chevre***

red wine poached pear, spiced pecans, local micro greens, rustic house

***poached little neck clams***

white wine broth, house sausage, sweet peppers, grilled baguette

**SECOND**

***grilled NC trout***

saffron broth, winter vegetables, little potatoes, red pepper rouille

***wild & foraged mushrooms***

campanella pasta, snow peas, cashew cream (vegan)

***slow braised wild boar***

potato dumplings, roasted local carrots

**THIRD**

***dark chocolate cake***

tart cherry compote, a quenelle of fresh cream, chocolate streusel

***blood orange sorbet***

raspberry coulis, candied almonds (vegan)

***coconut mousse***

lime cremeux, spiced peanuts, coconut tuille

\*no substitutions please\*