



RARE Restaurant Week

\$35 per person

1st Course

Choose 1:

beet & Texas goat cheese napoleon
red & yellow beets, watercress & frisee salad with smoked pecan dressing

Thai style jumbo lump crab cake
jicama & scallion slaw, mango coconut sauce

sushi sampler plate

2nd course

Choose 1:

steamed chilean seabass
scallions, shitake mushrooms, ginger, cilantro, snow peas, truffled taro root puree, soy broth

pan seared semi-boneless half chicken
shallot whipped potatoes, sautéed brussel sprouts, roasted cherry tomatoes, local spinach
& rosemary jus lie

double bone-in pork chop
honey cured then smoked, served with herb roasted fingerling potatoes, pearl onions,
swiss chard, apple cider broth

Dessert

Choose 1:

trio of crème brulee
grand marnier, cappuccino & vanilla bean with fresh berries

sweet potato cheesecake
goat cheese, gingersnap crust with a chipotle caramel

chocolate ganache cake
raspberry crème anglaise, chantilly cream