

RESTAURANT WEEK

WINTER 2026

65 PER PERSON
SELECT ONE PER COURSE

I

CELERY ROOT & CHESTNUT SOUP
WINTER TRUFFLE ESPUMA, BRIOCHE

SEARED HOKKAIDO SCALLOP
VANILLA-KOHLRABI PUREE, MINT, IBERICO LARDO,
TORCHED SATSUMA, MARCONA ALMOND

II

BLACK BASS
TURNIP FEDELINI, ROASTED FENNEL, BRASSICAS,
SMOKED PIKE ROE

SHENANDOAH LAMB SHANK
FORAGED MUSHROOMS, THUMBELINA CARROT,
BABY TURNIP, PEARL ONION, WINTER SQUASH,
POMMERY JUS, LATTICE PASTRY

III

CHOCOLATIER BAR
FLOURLESS CHOCOLATE SPONGE, CHOCOLATE
SEVEN WAYS, SALTED HAZELNUT MOUSSE

Pricing does not include tax or gratuity. Full
table participation is kindly requested for
Restaurant Week.

ESTUARY