

PITTSBURGH RESTAURANT WEEK
WINTER 2018 JANUARY 15TH-21ST
\$35.18

-----Apéritifs-----

Soupe de Jour

Alfalfa-Roasted Heirloom Beet Salad

Fuji apple | beet purée | Chioggia beet | fennel brittle | labneh | burrata

-----Plats-----

10-Hour Slow-Cooked Beef Cheek

pommes mousseline | fried onions | port jus

Pan-Fried Atlantic Salmon

roasted fennel spaetzli | roasted root vegetables | coconut vadouvan curry sauce

Saffron Ratatouille Pastilla

vadouvan spiced couscous | cucumber yoghurt

-----Dessert-----

Tahitian Vanilla Bean Crème Brûlée

mint-macerated berries | almond bread

