

MOWRY & COTTON

SPRING RESTAURANT WEEK 2019

\$33 PER PERSON

TABLE SHARED

ADD ON DISH \$8

† BUTTERMILK BUNS

citrus sea salt butter, duck fat fig butter

FIRST COURSE

CHOICE OF...

CHARRED BEETS

sesame tofu, tart cherries, chili brittle (V)

CORN CHORIZO DIP

Oaxaca cheese, chilies, chicharrones

HEIRLOOM TOMATO SALAD

beets, burrata, basil, citrus vinaigrette (V)

SECOND COURSE

CHOICE OF...

ATLANTIC HALIBUT

bok choy, bell pepper, green peri peri sauce

“PRIME” PORK STEAK

peanuts, white kimchi, daikon salad

† CHARRED HANGER STEAK

wild mushroom, pickled blueberry, sunflower pesto

DESSERT

CHOICE OF...

WHOOPIE PIES

salted caramel pecan, coffee marshmallow,
white chocolate whip (G)(V)

LEMON MERINGUE

citrus, pomegranate (G)(V)

† signature dish (G) contains gluten (V) vegetarian

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.