

# Downtown Raleigh Restaurant Week

August 13-19



**\$30 per person**

**(only \$20 5-6pm & 9-10pm)**

*tax and gratuity not included*

## **First (choice of one)**

### **Foie Gras Terrine**

*Sauternes jelly, pickled grapes, wine poached raisins, fleur de sel, toast*

### **Peach and Fennel Salad**

*summer greens, arugula, local peaches, citrus vanilla vinaigrette, red chili flakes*

### **Lamb Shawarma**

*lamb trio, hummus, cucumber, za'atar, sumac, feta, jalapeno yogurt sauce, pita*

## **Second (choice of one)**

### **Braised Lamb Shoulder or Braised Chicken Thighs**

*summer squash medley, Israeli couscous, marinated olives, preserved lemon, jus*

### **NC Catch of the Day**

*butter beans, bacon lardons, roasted garlic, herbed fish broth*

### **Summer Vegetable Pasta**

*housemade pasta, zucchini, okra, eggplant, barbecued sweet potato, boiled peanut ragout*

## **Third (choice of one)**

### **Peach Cheesecake**

*brown sugar streusel, bourbon caramel, whipped cream*

### **Sticky Toffee Pudding**

*warm date cake, vanilla toffee sauce, whipped cream*

### **Flourless Chocolate Torte**

*salted sweet corn creme anglaise, fried basil leaf, macerated fruit*

### **Coconut Milk Crème Brulée**

*candied walnuts, dessert wine poached carrot*