



RESTAURANT WEEK

SEPTEMBER 18 - 21, 2024

Salt & Pepper Shrimp **gluten free**

sichuan peppercorn . sea salt . thai chili vinaigrette

Pupusa **vegetarian**

fresh mozz . mazeca flour . curtido . fire roasted tomato sauce

1

French Onion Our Way

beef broth . caramelized sweet onion . buttermilk gnocchi
gruyere . mezzaluna fontina . sherry

Honey Harvest **vegetarian**

quinoa & farro pilaf . roasted seasonal vegetables
bruschetta topping . parm

2

Rockfish **gluten free**

local md striped bass . heirloom lentil cassoulet . butternut squash
caper . leoncini pancetta . classic whole grain vinaigrette

Wood-fired Pork Oscar

white marble farms center cut pork ribeye . buttermilk mash
long stem asparagus . whole grain hollandaise

Wild Mushroom Porcini Ravioli

butter braised porcini . ricotta sopraffina . sauce nogada
sweet pea . parmesan reggiano

3

Blueberry Shortbread Skillet

white chocolate . lemon crunch ice cream

Valrhona Chocolate Lava

argentinian salt . caramel gelato

4



COMPLIMENTS OF

Chef Brian and Region's 117 Team

Prix-Fixe Menu Members \$55 • Guests \$60

Choice of one selection per course • Prices are not inclusive of tax or gratuity

We will respectfully and responsibly accommodate all allergy and dietary preferences to the best of our abilities