



RIDGEFIELD RESTAURANT WEEK

Monday, February 5th, 2024 - Sunday, February 11th, 2024

\$49.95 per person

Appetizer

(Please choose one)

SOUP DU JOUR

ask your server

LITTLE GEM CAESAR

garlic breadcrumbs, pickled onion, classic caesar dressing gfo

Entrées

(Please choose one)

PAN SEARED SALMON

*sunchoke purée, roasted sunchoke, braised celery,
pickled apple sauce vierge gf*

HERITAGE PORK CHOP

*freekeh, braised kale and ndjua, rutabaga puree,
caramelized apple, honey mustard pork jus gfo*

Dessert

(Please choose one)

APPLE COBBLER

vanilla ice cream, salted caramel

CHERRY CHOCOLATE CAKE

cherry jam, chocolate mousse gf

EXECUTIVE CHEF - Benjamin Traver

** Thoroughly cooking meats, poultry, seafood, shellfish,
or eggs reduce the risk of foodborne illness*



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