

brown dog restaurant week menu

soup & salads

curried corn bisque or soup du jour

house salad..... spring greens, dried cherry,
gorgonzola, spiced pecans, balsamic
vinaigrette

panko fried goat cheese..... tomato onion
salad, micro greens,
panko fried montrechet blanc

popcorn salad
baby arugula, cranberry, pomegranate
seeds, popcorn, pistachios,
sweet & sour caramel vinaigrette

e n t r é e s

scallops..... day boat diver scallops pan seared,
served over pumpkin gnocchi tossed w/ brown
butter, boar bacon, & shaved brussels sprouts

wild halibut..... pacific coast pesto rubbed halibut
wrapped in zucchini & summer squash, baked, &
served over fennel risotto w/ smoked red pepper
coulis

porcini crusted filet..... crusted in porcini dust &
pan seared, served over cauliflower w/ fresh
horseradish, smoked tomato sauce, & balsamic
reduction

vegetable turrine..... layers of roasted vegetables,
fresh mozzarella over plum tomato sauce

duck..... crispy pan fried duck breast, israeli cous
cous, wilted mustard greens, baby carrot, orange
vinaigrette

caffeinated boar..... wild boar tenderloin rolled in
espresso & seared, over sweet potato mashed w/
swiss chard & fresh horseradish infused cream

rabbit burgo..... whole rabbit confit w/ black eyed
peas, mirepoix, tomato, & poulette cream tossed w/
papparedelle pasta

d e s s e r t s

espresso pot de crème, hazelnut cream
apple date tart, curry glaze
pistachio crème brulee, cranberry compote
key lime pie, berry mascarpone

s i d e s - \$4

brown dog fries
bacon confit fingerlings
forbidden black rice rice, stir fried
vegetables
grilled asparagus, brown butter, parmesan
haricot vert, roast garlic, crimini mushroom

20% gratuity will be added to all checks during Restaurant Week. No split plates, Sorry.