



Salem Restaurant Week 2018

first.

Kale Salad | apple, shaved fennel, goat cheese, almonds, poppy seed vinaigrette

Squash Bisque | kaffir lime leaf, coconut milk, red curry, toasted pepitas

Fried Brussel Sprouts | caesar dressing, parmesan, za'atar

second.

Wild Mushroom Campanelle | leeks, squash, baby greens, parmesan

Faroe Island Salmon | mushroom puree, mushroom relish, sweet potato, caulifini

8oz Prime Skirt Steak | broccolini, salsa verde, grilled potato, chili, lemon

dessert.

Cranberry Sorbet | butter cookie, cranberry compote

Brownie Sundae | smoked vanilla ice cream, fluff, salted fudge, candied nuts

CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOODBORNE ILLNESS.



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