



LSR Restaurant Week

Oct. 14th – 19th, 2018

\$30 prix fixe menu*

1st course

spiced carrot salad

*spiced baby carrots, sundried tomatoes, arugula, goat cheese,
herb vinaigrette, pepitas*

german blue cheese toast

toasted ciabatta, cambozola triple cream blue cheese, chives, honey

beef sliders

*2 oz beef sliders, buns, smoked cheddar, house pickled jalapeno,
whole grain mustard aioli*

2nd course

chicken schnitzel

*breaded chicken breast, whipped potatoes, local mushroom gravy,
chives, charred lemon*

mexican pork stew

*braised pork shoulder, tomatillo, poblano, hominy, cilantro,
crispy tortilla strips, avocado, lime, radish*

salmon

*6oz. grilled atlantic salmon, sesame citrus glaze, toasted almonds, green beans,
edamame, forbidden black rice, charred lemon*

3rd course

dessert – tbd

Executive Chef Ricky Sakoda ~ Pastry Chef Trisha O'Donoghue

**preview menu only – details subject to change*