



Restaurant Week 2023

Choice of

SHRIMP COCKTAIL

Harissa cocktail sauce, saffron rouille

TROFIE PASTA

Charred broccoli, chanterelles

SALADE VERTE

Spring vegetables, champagne vinaigrette

POICHICHADE

Peppadews, grilled bread

BEET & FENNEL SALAD

Blackberries, hazelnuts

Choice of

ROASTED EGGPLANT TAGINE

Shabazi-spiced green chickpeas

GRILLED SHORT RIB

Fava beans, pine nut au poivre

ROASTED CHICKEN BREAST

Peas, onions, Moroccan gribiche

COD

Artichokes, lemon thyme broth

Choice of

DARK CHOCOLATE MOUSSE

Berry compote, spiced bric tuile

ICE CREAM SANDWICH

Blood orange sorbet & pistachio ice cream

WARM MADELEINES

Lavender honey



WILMINGTON

Chef-Partner Tyler Akin

Restaurant Week 2023
\$50 per person