

BANK & BOURBON

RESTAURANT WEEK

Sunday January 9th – Friday January 21st

APPETIZERS

BUTTERNUT SQUASH SOUP

pickled apples, nutmeg crème fraîche

AHI TUNA

pickled shallots, avocado, cumin

BRUSSEL SPROUTS SALAD

cranberries, pecans, humboldt fog goat cheese, champagne vinaigrette

PORK BELLY

roasted cabbage, apricot mostarda, creole mustard

ENTRÉES

SIXTY SOUTH SALMON

beets, black quinoa, horseradish cream, hazelnuts

TROUT

parnip puree, swiss chard, new potatoes, caper-brown butter

ROASTED AMISH HALF CHICKEN

fingerling potatoes, salsa verde

FLAT IRON STEAK

creamed kale, baby carrots, trumpet mushrooms, demi-glace

DESSERTS

CHOCOLATE MOCHA CAKE

marshmallow frosting, espresso ganache, coffee cream

APPLE-MAPLE BREAD PUDDING

whiskey-caramel sauce

\$40++

++ price not inclusive of tax or gratuity