

KITCHEN NOTES

February 3rd and 4th

There is never enough time in the day to accomplish all we set out for ourselves. Between rush hour commutes, long work days, business dinners and the occasional quiet night with friends or family, time never seems to be on our side.

But not so this month. We've got one full extra day to play in the snow (or warm rainy afternoon, as the case has been), spruce up the apartment or take that long weekend away.

And how do I plan to spend my bonus day? By enjoying some of life's more simple pleasures- hearty, slow cooked beef, smoky tomatoes canned at their summer peak and that primal combination of chocolate and coffee.



Chris Bradley
Executive Chef

Baby Arugula Salad
Red Onion, Orange, Black Olive Vinaigrette
or

Curried Cauliflower Soup
Pumpkin Seeds, Lime Yogurt

Braised Beef Short Rib
Celery Root Puree, Carrots, Brussels Sprouts
or

Roasted Cod
Smoked Tomato, Potato, Peppers
or

Ricotta Gnocchi
Butternut Squash, Cremini Mushrooms, Kale

| **Shared Sides** |

Roasted Sweet Potatoes
Broccoli Rabe

Chocolate Bread Pudding
Coffee Ice Cream, Peanut Brittle
or

Selection of Artisan Cheeses
Blood Orange Compote

3 courses, \$46