

2024 RESTAURANT WEEK

\$45 *per person*

first course

STUFFED BURRATA

pesto, focaccia, roasted tomato, olive oil

CRISPY SPROUTS

hot honey, crispy onion

CRAB ARANCINI

tarragon, red pepper, dill ranch

FIELD WEDGE

head lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

FARMER JENNI

arugula, peaches, goat cheese, candied walnuts, basil vinaigrette

second course

DIVER SCALLOPS (+10)

seasonal risotto, fried leeks, herb oil

BONE IN PORK CHOP

herb mashed potato, gochujang au jus, grilled asparagus, peach basil butter

CRAB AGNOLOTTI

prosciutto & basil stuffed pasta, red pepper sauce, lump crab, arugula panko

KALE GNOCCHI

homemade potato pasta, pesto, parmesan, whole milk ricotta

BAR SERA BURGER (-10)

dry aged beef, danish blue, bacon, whiskey aioli, red onion, arugula, brioche bun

CHEF'S SPECIAL

see server for details

dessert

BISCOFF BUDINO

graham cracker, biscoff custard, caramel sauce, whipped cream, brown sugar oat crumble

ARISTAN GELATO

2 scoops served with stroopwafel

SEASONAL CAKE

see server for details



bar sera