

JUL 23-28

Restaurant week

2018

THE GUILD HOUSE

\$35 per diner

tax, gratuity, and beverages not included

First Course CHOOSE ONE

SWEET CORN SOUP

Cilantro, Red Curry Oil

TOMATO SALAD

Watermelon, Feta, Golden Balsamic Vinaigrette, Micro Basil

WINE PAIRING

Sauvignon Blanc, Wairau River, New Zealand (\$10 Per Glass)

Second Course CHOOSE ONE

CAMPANELLI

Duck Confit, Heirloom Tomato, Watercress, Asiago

SALMON*

Romanesco, Raisins, Capers, Cauliflower Caviar Cream

PORK*

Duroc Blade Steak, Sour Apple Cabbage, Poached Apricots, Brown Butter

WINE PAIRING

Pinot Noir, Elouan, Oregon (\$12 Per Glass)

Third Course CHOOSE ONE

TORTE

Flourless Chocolate Cake, Chocolate Ganache, Peanut Butter Mousse, Vanilla Tuille

STRAWBERRY RHUBARB

Lemon Chiffon, Vanilla Mousse, Mascarpone, Almond Lace

WINE PAIRING

Warre's Otima Port (\$8 Per Glass)

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.