22 Bowen’s Restaurant Week
$60 per person

First Course
(choice of)

Roasted Parsnip & Apple Soup
chervil, cashew crumble, paprika oil

Waldorf Salad
bibb lettuce, grapes, dried cranberries, walnuts, apples, crème fraîche dressing

Short Rib Stuffed Bone Marrow
garlic crumb, pickled shallots, toasted baguette

Second Course
(choice of)

Surf & Turf*
5 oz. petite filet mignon topped with jumbo shrimp scampi style, 22B mashed potatoes, roasted asparagus

Miso Glazed Chinook King Salmon*
miso glaze, carrot-ginger puree, sesame baby bok choy, scallions

Stuffed Honeynut Squash
wild rice & fall vegetable stuffed honeynut squash, celeriac puree, cranberry gastrique, spiced cashews

Duck Cassoulet
Confit duck, hearty white bean stew, panko crumb, fresh herbs

Third Course
(choice of)

Butterscotch Crème Brûlée
candied pepita clusters

Salted Caramel Gelato
maldon salt, salted caramel drizzle

*raw meat and shellfish, or products not cooked to recommended internal temperatures will increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry, and seafood. If you have any food allergies, please bring them to your server’s attention.