

VOLT

RESTAURANT WEEK LUNCH MENU

February 17th-22nd

FIRST COURSE

white bean chowder smoked tomato, tarragon, pancetta

tasting of tuscarora farms beets st petes select blue, jerez sherry, red oak leaf

yellow fin tuna tartare lulu avocado, yuzu vinaigrette, chili oil, culantro, soy air, sesame lavash
(7 supp)

cherry glen farm chevre cheese ravioli almond, golden sage, celeriac, brown butter

SECOND COURSE

striped bass ruby beet risotto, candied cara cara orange, olive oil braised fennel,
dehydrated pancetta

duroc pork tenderloin, sumac, sweet potato, trumpet mushrooms, glazed rutabaga

roasted wellington farm chicken swiss chard, russian banana fingerling potatoes, maitake mushrooms

prime beef strip loin yukon gold potatoes, chive, roasted pepper, gold ball turnips, garlic
(9 supp)

DESSERT

chocolate and hazelnut pave chocolate caramel, raw organic cocoa, frozen hazelnut custard

macoun apple tart tatin tonka bean frozen custard, peanut nougatine

clementine vacherin pistachio gelato, mint, chocolate powder

prix fixe three course menu 20.09 | wine pairing 15