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## DINNER MENU | \$59



### • FIRST COURSE •

**ROASTED ROOT  
VEGETABLE SALAD** <sup>v gf</sup>

AVOCADO CHIMICHURRI - KALE - PEPITAS

OR

**BUTTERNUT SQUASH SOUP**

CHARRED CORN - PICKLED TOMATILLOS  
LIME CREMA - TOASTED PEPITAS

### • ENTREES •

**SAGE CAVATELLI** <sup>v</sup>

ROASTED KABOCHA SQUASH  
PEPITAS - PICKLED PARSNIP

OR

**SCALLOPS**

APPLE FRESNO PURÉE - WALNUT TABBOULEH  
CURRY PICKLED CAULIFLOWER

OR

**STEAK FRITES**

CHEFS TEMP, MEDIUM RARE TO MEDIUM  
HANGER STEAK - SALT AND PEPPER FRIES  
BÉARNAISE

### • DESSERT •

**CHOCOLATE TRIFLE** <sup>v</sup>

CHOCOLATE CAKE - CHOCOLATE CREMEUX  
CHERRY COMPOTE

OR

**BAKED APPLE CRUMBLE**

CINNAMON APPLES - OAT CRUMBLE  
CHANTILLY WHIPPED CREME

***Wine Pairing: \$25***

Chef Hunter Seis

The Restaurant Week Menu is for each guest to enjoy individually.  
Beverages, tax, and gratuity not included.



@VUROOFTOP

