SOCIAL ALL DAY

RESTAURANT WEEK

OCTOBER 13-19 4PM - CLOSE
THREE COURSE DINNER 39.99
ADDITIONAL WINE PAIRING 25

FIRST COURSE

Creme of Mushroom Soup
Exotic mushrooms, cream, white wine, winter black truffles
Monte Xanic Chenin Blanc

Harvest Kale Salad
Baby kale, arugula, pomegranate, apple, roasted squash, maple glazed pepitas, shaved pecorino, cider dijon vinaigrette
High Heavens Dry Riesling

Short Rib Deviled Eggs
Braised short rib, smoked paprika, crispy shallots
El Bajio Mexican Brut

MAIN COURSE

NY Steak & Frites
8oz NY Strip, cognac mushroom au poivre, handcut fries
Requiem Merlot & Syrah Blend

Korean Fried Chicken Sandwich
Korean Fried Chicken, garlic-guajillo aioli, cashew salsa matcha, lime cabbage slaw, brioche
Barboursville Prosecco

Trout & Farro Pilaf
*Pan seared trout filet served on a bed of nitamalized farro, roasted sweet potato, oyster mushrooms, pine nuts, parsley, honey balsamic dressing**
Hahn State Pinor Noir

DESSERT

Ube & Vanilla Creme Brulee
Ube halaya, vanilla creme, bruleed sugar
Sandeman Tawny Port

Raspberry Pavlova
Crisp and chewy pavlova topped with homemade raspberry curd, vanilla whipped cream, and fresh berries
Peyrassol La Croix Rosé