



Restaurant Week Dinner Menu

(August 5-19, 2023)

First Course

(choose one)

Escargot Bourguignon *garlic herb butter & Brandy*

Burnt Belly Bites *slow-smoked, bourbon-glazed pork belly with honey mustard, fig and Sriracha*

Watermelon Salad *Feta, cucumbers, red onion, fresh mint, arugula & Champagne vinaigrette*

Next's Soup-of-the-Day

Entrée

(choose one)

Fresh Fish of the Day

Wine Pairing – Jordan Chardonnay, Russian River ~~\$75~~ \$65

Ying's Secret Marinated Duck Breast *with cranberry ginger sauce*

Wine Pairing – Duckhorn Merlot, Napa ~~\$109~~ \$89

Beouf en Croute *with prosciutto & shitake mushrooms and mushroom-merlot sauce*

Wine Pairing - Daou Reserve Cabernet, Paso Robles ~~\$95~~ \$85

-Wine pairings are suggestive and not included with set menu-

Dessert

(choose one)

Chocolate Soufflé

Cream Brulee

\$49 PER PERSON

(wine, beverages, tax and gratuity are not included)

-NO SUBSTITUTIONS OR MODIFICATIONS-



Restaurant Week Lunch Menu

(August 5-19, 2023)

First Course

(choose one)

Watermelon Salad *Feta, cucumbers, red onion, fresh mint, arugula & Champagne vinaigrette*

Soup of the Day

Entrée

(choose one)

Next's Chicken Sandwich (grilled or crispy) *chicken breast, Swiss, sliced tomato, lettuce with Ying's roasted garlic and black garlic spread on a brioche bun. Served coleslaw and with choice of our house-made chips or French fries*

Ham & Swiss Crepe *chopped honey-baked ham, Swiss cheese and bechamel sauce served with Bistro Salad*

\$24 PER PERSON

(wine, beverages, tax and gratuity are not included)

NO SUBSTITUTIONS OR MODIFICATIONS-