

# WESTEND

KITCHEN & BAR

## NASHVILLE RESTAURANT WEEK

### FIRST COURSE

CHOICE OF:

HUSHPUPIES

*cave-aged cheddar, pimento, shaved ham*

DEVILED EGGS & BACON

*dill relish, green onion*

### SECOND COURSE

CHOICE OF:

BABY BEETS

*burrata, frisée, luxardo cherry*

ELK LOIN

*speckled romaine, elderberry, hazelnut vinaigrette*

### THIRD COURSE

CHOICE OF:

FETTUCINI

*squash, parmesan, crispy black kale*

BBQ OCTOPUS

*charred cauliflower, basil*

RABBIT

*roulade, confit onion, leek ash*

SCALLOPS

*surryano ham, crushed potatoes*

### FOURTH COURSE

PUDDING

*hazelnut, blood orange, nutmeg, coffee*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.