

SUNDAY, JANUARY 28TH - SUNDAY, FEBRUARY 4th, 2024

### *Starters*

#### **Shrimp Bisque**

imported sherry, thyme & cream

#### **French Onion Soup** trio of cheeses

#### **Tri-Color Winter Salad**

radicchio, endive, arugula, Granny Smith apples, red beets, goat cheese, almonds, French vinaigrette

#### **Three Cheese Arancini**

crispy risotto laced with ricotta, mozzarella & pecorino

#### **Market Salad**

mixed greens, tomatoes, carrots, cucumbers, shaved parmesan, choice of dressing

#### **Wild Mushroom Ravioli** rosemary butter

### *Mains*

#### **Cacio e Pepe Risotto & Crispy Panko Crusted Chicken**

bruschetta, tomatoes, balsamic reduction

#### **Beef Bourguignon**

bistro style, red wine-braised beef stew w/ mushrooms, bacon, pearl onions, carrots & whipped potatoes

#### **Berkshire Pork Chop au Poivre**

cheddar-jack mashed potatoes, green beans, whiskey-peppercorn sauce

#### **Vermont Maple & Walnut Glazed Organic Salmon**

parsnip puree, roasted Brussels sprouts

#### **Vegetable Bowl**

sweet soy laced basmati rice, avocado, broccoli, carrots, cucumbers, mushrooms, green beans, toasted chickpeas, pickled ginger, chili aioli

### *Sweets*

#### **Petite George Martin Brownie Sundae**

vanilla bean ice cream, caramel & chocolate sauces, whipped cream, M&M's<sup>®</sup>

#### **New York Cheesecake**

freshly whipped cream

#### **Chef's Choice** nightly selection