
RESTAURANT WEEK
DINNER
PRIX FIXE \$46

CHOICE OF ONE:

TRUFFLED CREAM OF ASPARAGUS SOUP

SPRING ASPARAGUS, CREAM, CRISPY SAGE, TRUFFLE DRIZZLE

SPICY CRAB ROLL

BLUE CRAB, AVOCADO, SCALLIONS & SPICY SAUCE WRAPPED IN SUSHI RICE AND NORI

HOMEMADE DUCK EGG ROLL

ON ARUGULA WITH PLUM DIPPING SAUCE

FENNEL, APPLE AND ARUGULA SALAD

WITH SHAVED PARMESAN, DILL AND DIJON VINAIGRETTE

CHOICE OF ONE:

SPRING PEA RISOTTO

ARBORIO RICE, GREEN PEAS, MASCARPONE, PARMESAN, BASIL, LEMON ZEST

CACCIUCCO

CLAMS, MUSSELS, SHRIMP AND WHITE FISH IN A TOMATO BASED STEW
SERVED WITH GARLIC TOAST

CHICKEN FRANCESE

CHICKEN BREAST DIPPED IN EGG AND PAN FRIED IN A LEMON WHITE WINE SAUCE,
SERVED WITH MASHED POTATOES AND BROCCOLINI

BEEF STROGANOFF

STRIPS OF SIRLOIN COOKED WITH MUSHROOMS, SOUR CREAM AND HERBS
OVER EGG NOODLES

CHOICE OF ONE:

DARK CHOCOLATE MOUSSE

WITH WHIPPED CREAM

WARM REESES PEANUT BUTTER CUP COOKIE

WITH VANILLA ICE CREAM

STRAWBERRIES AND CREAM



RESTAURANT WEEK
LUNCH
PRIX FIXE \$24

CHOICE OF ONE:

SOUP & A ROLL

CUP OF TRUFFLED CREAM OF ASPARAGUS SOUP & A SPICY CRAB SUSHI ROLL

**GRILLED SHRIMP, FENNEL, APPLE
AND ARUGULA SALAD**

WITH SHAVED PARMESAN, DILL AND DIJON VINAIGRETTE

SPRING PEA RISOTTO

ARBORIO RICE, GREEN PEAS, MASCARPONE, PARMESAN, BASIL, LEMON ZEST

CHOICE OF ONE:

DARK CHOCOLATE MOUSSE

WITH WHIPPED CREAM

WARM REESES PEANUT BUTTER CUP COOKIE

WITH VANILLA ICE CREAM

STRAWBERRIES AND CREAM

