

Fall Restaurant Week

Three Course Prix Fixe

\$46

Salads & Appetizers

Gold & Red Beet Salad [Ⓢ]

Micro Greens, Goat Cheese,
Pepitas, Naval Oranges

Tri-Color Salad [Ⓢ]

Endive, Radicchio, Watercress, Ricotta
Salata, Orange Zest, Marcona Almonds,
White Balsamic Vinaigrette

Fresh Burrata Cheese

Garlic & Herb Grilled Sourdough,
Caramelized Fennel, Coppa (Pork),
Honey Dijon Rosemary Drizzle
(+5 Supplement)

French Onion Soup [Ⓢ]

Country Bread Croutons,
Aged Gruyere Cheese

Smoked Salmon Tartare [Ⓢ]

Fresh & Smoked Salmon,
Caper, Lemon, Red Onion, Creme Fraiche
Potato Gaufrettes

P.E.I. Mussels [Ⓢ]

Creamy Basil Pesto,
Polenta Croutons, Fresh Tomato
(+5 Supplement)

Entrees

Rigatoni Pasta

Sun Dried Tomato-Manchego Cheese
Butter, Baby Spinach, Aged Sherry,
Flambeed Baby Shrimp

Pan Seared Salmon [Ⓢ]

Lemon Scented Spinach,
Roasted Tri color potatoes, Pancetta,
Sage, Peppercorn Cream Sauce

Pan Seared Branzino

Sardinian Cous Cous,
Roasted Peppers, Chorizo, Swiss Chard

Duck Leg Confit [Ⓢ]

Fresh Chive Risotto, Truffle Essence,
Exotic Mushrooms Served Table-Side

Bacon Wrapped Shrimp [Ⓢ]

Sweet Corn & Butternut Squash Risotto

Black Angus Filet Mignon** [Ⓢ]

Wild Mushroom,
Yukon Gold Potato Puree, Demi Glace
(+20 Supplement)

Desserts

Apple Crepe

Chantilly Cream, Caramel

Vanilla Bean Profiterole [Ⓢ]

Vanilla Bean Ice Cream,
Chocolate Sauce

Crème Brûlée [Ⓢ]

Fresh Berries

*This item is served raw. Consuming raw or uncooked fish, meat, shellfish, or eggs may increase the risk of contracting food-borne illness, especially if you have certain medical conditions.

**This item is cooked to your liking.

[Ⓢ] This item is gluten free