

RESTAURANT WEEK

\$46 THREE-COURSE PRIX FIXE

STARTERS

ROASTED PUMPKIN SOUP ^{18.}

ROASTED PUMPKIN SEEDS CINNAMON VANILLA CRÈME

JAPANESE BBQ SPARE RIBS ^{18.}

TOGARASHI RUB ASIAN SLAW

GRILLED BLACKENED JUMBO SHRIMP ^{18.}

HORSERADISH CREAM

AUTUMN FRISEE SALAD ^{19.}

ROASTED BUTTERNUT SQUASH CANDIED PISTACHIOS CRAISINS SHAVED GREEN APPLE HONEY DIJON DRESSING

ENTREES

BAKED CHICKEN ROULADE ^{32.}

STUFFED W/ PROSCIUTTO, SPINACH, & GRUYERE WHIPPED SWEET POTATOES FRENCH BEANS

CABERNET BRAISED OSSO BUCCO ^{42.}

CREAMY POLENTA GLAZED CARROTS CABERNET REDUCTION

BRAISED SHORT RIB RAGU ^{32.}

TAGLIATELLE SHAVED PARMESAN

GRILLED 18^{OZ} NY STRIP STEAK ^{48.}

GARLIC WHIPPED POTATOES POACHED ASPARAGUS SHERRY JUS

GRILLED ATLANTIC SWORDFISH ^{36.}

ROASTED PARSNIPS & FRESH PEAS HORSERADISH CREAM

PAN SEARED SALMON ^{34.}

MISO-SOY GLAZE SUSHI RICE GARLIC BOK CHOY

GRILLED 8^{OZ} PRIME FILET MIGNON W/ SHRIMP ^{45.}

MASHED POTATOES FRENCH BEANS GARLIC DEMI & GORGONZOLA SAUCE

DESSERT

PUMPKIN SWIRL CHEESECAKE ^{11.}

PUMPKIN PIE A LA MODE ^{11.}

APPLE CRANBERRY CRUMB PIE A LA MODE ^{11.}