



RESTAURANT WEEK MENU
Dinner: three course price fix for \$42
August 7 to Sunday, August 13

APPETIZERS

Wild Mushroom Soup

Chorizo & Goat Cheese Crostini, Chives

Grilled Marinated Shrimp

Warm White Bean & Pepper Salad, Piquillo Pepper Sauce

Kale & Treviso Salad

Frisée, Red Onions, Almonds, Manchego Cheese, Honeycrisp Apples, Champagne Vinaigrette.

MAIN COURSES

Seared Trout

Vegetable Tabbouleh, Caper Relish, Citrus Cream Sauce

Braised Short Ribs

Green Tomatillo Rice With Corn, Sautéed Broccolini, Dried Chili Au Jus

Spice Rubbed Duck Breast*

Egg Noodles with Carrots, Zucchini, Red Peppers & Peanuts;

Kumquat Relish, Spicy Honey Soy Glaze

DESSERTS

Espresso Chocolate Chip Bread Pudding

Vanilla Ice Cream, Chocolate Sauce, Pecan Tuille

Blueberry Galette

Crème Anglaise, Vanilla Ice Cream, Blueberry Port Sauce

Key Lime Pie

Crème Chantilly, Raspberry Chambord Coulis