

Restaurant Week Prix Fixe Dinner Menu 35.18

Choice of Appetizer

Bistro French Onion

Grilled beef tenderloin • caramelized onion • toasted crouton • torched gruyere

Crab Bisque

Seafood fumet • whipping cream • fresh thyme • lump crab • aged cream sherry

Chorizo Mussels

½ lb. Sautéed P.E.I mussels • chorizo • shallots • white wine • blistered grape tomato • roasted garlic butter • cream • basil chiffonade •

Pulled Pork Carnitas Flatbread

Braised pork • chorizo • tobacco onions • goat cheese mornay • cherry apple fig chutney

Baby Iceberg Salad

Onion frites • Applewood smoked bacon • avocado • grape tomatoes • blue cheese dressing • black tea egg

Grilled Romaine Salad

Balsamic spritz • roasted garlic vinaigrette • cracked pepper • ricotta salata

Choice of Entrée

Roasted Red Snapper

Soy marinade • sesame crust • roma tomato • pancetta • basil & scallions • roasted garlic smash

Ancient Grain Seasonal Squash

Ancient grains • chipotle roasted red pepper coulis • quinoa sunflower kernel artisan salad

Indian Chicken

Curry cashew basmati rice • quinoa • wild mushrooms • peas • yellow curry coconut sauce • chili oil • soy glaze

Beef Short Rib

Braised • mushroom port wine demi-glace • roasted garlic smash • baby carrots

Pork Belly Ramen

Braised pork belly • rice noodles • pork jus dashi • scallions • Thai chili • peppers • baby carrots • wild mushrooms • Napa cabbage • spinach • poached egg • soy tare

Seafood Carbonara

Scallops, shrimp & mussels • roasted garlic • jalapeno bacon • roasted grape tomatoes • ricotta salata • pappardelle pasta

Chef's Dessert Selection