



Restaurant Week September 13th-18th

First Course:

Tomato and Roasted Red Pepper Bisque

Field Green Salad

with Strawberries, Brie, Toasted Almonds
and White Balsamic Vinaigrette

Baby Spinach Salad

with Goat Cheese, Pine Nuts, Crispy Shallots
and Sherry Vinaigrette

Second:

Prime 10oz Flat Iron Steak

with Gorgonzola Polenta, Broccolini, and Demi Glace

Pan Roasted Salmon

with Herb Gnocchi, Bacon, Spinach and Red Wine Reduction

Grilled Swordfish

with a Fingerling, Baby Squash, Pearl Onion and Orange Ragout

Whole Wheat Penne

with Broccolini, Mushrooms, Brussel Sprouts,
and Pomodoro Sauce

Third:

Sorbet Duo

with a Lemon Cookie

Chocolate Crunch Cake

with Fresh Cream and Frangelico Sauce

Peach Brulee

with Stone Fruit Soup

\$30 per person