



Restaurant Week Menu Fall 2018

Appetizers

SOUP feature selection

ORGANIC CAESAR romaine, shaved parmesan, croutons, caesar dressing, white anchovies **GF, VO**

ARTICHOKE & SPINACH DIP toasted flatbread **GFO**

CRISPY BRUSSELS SPROUTS pistachios, pomegranate seeds, pecorino cheese, balsamic reduction **VO, GF, N**

FRIED CALAMARI peppadews, red onion, chipotle lemon vinaigrette, garlic toum **GF**

Entrees

WILD MUSHROOM RISOTTO fava beans, pecorino, truffle oil, fresh herbs **VO, GF**

TUNA POKE BOWL rice, edamame, carrot, red cabbage, avocado, sesame, sambal, ginger tamari dressing **GF**

SEARED SALMON roasted potatoes, grilled vegetables, chimichurri sauce **GF**

ROASTED CHICKEN BREAST roasted garlic whipped potatoes, grilled asparagus, lemon herb pan sauce **GF**

HANGER STEAK roasted fingerling potatoes, carrots, brussels leaves, chimichurri **GF**

Desserts

CHOCOLATE MOUSSE CHEESECAKE strawberry sauce **GF**

CARROT CAKE **N**

GELATO or SORBET feature selection