



## Restaurant Week Menu Spring 2017

### Appetizers

**SOUP** ask for todays selection

**KALE CAESAR** shaved parmesan, quinoa "croutons", Caesar dressing, white anchovies **GF, PO, VO, N**

**BRUSCHETTA** marinated heirloom tomatoes, feta, basil, kalamata olives, balsamic reduction **GFO, PO, VO**

**FRIED VA OYSTERS** roasted corn salad, scallions, parmesan, lime, chipotle aioli 11 **GF**

**STEAMED PORK OR TOFU BUNS** pickled carrots & cucumbers/ hoisin barbeque sauce

**\*TUNA POKE** pickled vegetables, wakame, ginger, tamari reduction, sesame, wasabi aioli **GF, PO**

### Entrees

**BLACKENED MAHI TACOS** pickled red cabbage, avocado, corn, pico, cilantro lime sauce, beans & rice **VO**

**ROASTED CHICKEN** roasted garlic whipped potatoes/ grilled asparagus/ lemon herb pan sauce

**HANGER STEAK** roasted fingerling potatoes, carrots, brussels leaves, lemongrass bordelaise **GF**

**SEARED SALMON** roasted fingerlings, grape tomatoes, spinach, scallions, lemon & dill yogurt **GF**

**BRAISED PULLED DUCK** porcini mushroom risotto, kale, pecorino, pomegranate gastrique **VO, GF**

### Desserts

**STRAWBERRY SHORTCAKE** vanilla creme

**CHOCOLATE TORTE** salted caramel sauce **GF, N, V**

**GELATO SORBET** ask for today's flavor