

Restaurant Week

STAY LOCAL. EAT WELL.

JANUARY 10 - FEBRUARY 6, 2021

\$32.00**

Three Course Wine Pairing- \$15 with the 3-Course Menu or \$5 for Individual Course Pairings

APPETIZERS

Wine Pairing (Please Choose One): La Marca Prosecco or Yes Way Rose

Choose One

CAESAR SALAD

ROMAINE HEARTS, CROUTONS, GRANA PADANO, EXTRA VIRGIN OLIVE OIL

ORGANIC GREENS SALAD

GRAPE TOMATO, CUCUMBER, CARROT RIBBONS, WATERMELON RADISH, BALSAMIC VINAIGRETTE

CREAM OF BUTTERNUT SQUASH SOUP

GOAT CHEESE CROSTINI, SUNDRIED CRANBERRIES, PUMPKIN SEED OIL DRIZZLE

ENTRÉES

Choose One

PENNE A LA VODKA

GRILLED CHICKEN, BASIL, OLIVE OIL, PARMESAN

Wine Pairing: Allegrini Palazzo Della Torre

GRILLED PORK TENDERLOIN*

CANDIED SWEET POTATO PUREE, BRUSSELS SPROUTS WITH CRISPY PANCETTA,
PECAN CRUMBLE, PEAR AND CRANBERRY CHUTNEY

Wine Pairing: Field Day Sauvignon Blanc Blend

CHICKEN SCALLOPINE

CREAMY MASHED POTATOES, GARLICKY SPINACH, MADEIRA-MUSHROOM SAUCE

Wine Pairing: Angeline Pinot Noir

OVERNIGHT BRAISED BEEF BONELESS SHORT RIBS

CREAMY MASHED POTATOES, ROASTED CARROT AND BROCCOLINI, NATURAL JUS

Wine Pairing: Louis M. Martini Cabernet Sauvignon

HERB CRUSTED BAKED SOLE

LEMON, WARM BLISS POTATO AND FENNEL SALAD, SAUCE PUTTANESCA

Wine Pairing: Hess Unoaked Chardonnay

DESSERTS

Wine Pairing (Please Choose One): Pacific Rim Reisling or Trentadue Chocolate Amore

Choose One

CHOCOLATE MARQUISE

CAPPUCCINO ICE CREAM, CARAMEL SAUCE, VANILLA CHANTILLY

LEMON CHEESECAKE

GRAHAM CRUST, RASPBERRY SAUCE, FRESH BERRIES

ASSORTED COOKIES

Before placing your order, please inform your server if you or a person in your party has a food allergy

**These items are raw or under cooked, or may contain raw or under cooked ingredients.*

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

***Excludes taxes and gratuity. No substitutions may be made.*

Restaurant Week Dinner Menu not available on Monday.