

January 16 – February 10, 2012

RESTAURANT WEEK



LUNCH

APPETIZERS

ROASTED PEAR SALAD

GORGONZOLA, CANDIED WALNUTS, CIDER VINAIGRETTE

BUTTERNUT SQUASH SOUP

LEMON CRÈME FRAÎCHE

ENTRÉE

PAN ROASTED CHICKEN

BRAISED ESCAROLE, THYME INFUSED CHICKEN DEMI

RED WINE BRAISED SHORT RIBS

CELERY ROOT PURÉE & BRAISED KALE

BABY ARTICHOKE CRUSTED SALMON

BABY TURNIPS, SPAGHETTI SQUASH, SAFFRON BROTH

DESSERT

CRÈME BRÛLÉE

WARM CHERRY RASPBERRY COMPOTE & LANGUES DE CHAT COOKIE

CHOCOLATE MOLTEN LAVA

TWELVE BEAN VANILLA I.C

\$24.95 PER PERSON +20% SERVICE CHARGE & 8.875% SALES TAX

**Reserve
Online**



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RESTAURANT WEEK



DINNER

APPETIZERS

LOBSTER BISQUE

TEMPURA LOBSTER

SPICY TUNA & ENDIVE

FINGERLING CRISPS, LEMON GINGER VINAIGRETTE

ENTRÉE

ROASTED DUCK

SOFT POLENTA, SUGAR SNAPS, BURNT CHERRY REDUCTION

PAN SEARED DIVER SCALLOPS

TRUFFLED SUMMER SUCCOTASH, FINGERLINGS, LEMON LIME EMULSION

GRILLE PORK TENDERLOIN

SWEET POTATO HASH, SUN DRIED CHERRY, APRICOT COMPOTE

DESSERT

CLASSIC CRÈME BRÛLÉE

FRESH BERRIES

CHOCOLATE MOLTEN LAVA

ESPRESSO GELATO

\$34.95 PER PERSON +20% SERVICE CHARGE & 8.875% SALES TAX

**Reserve
Online**

