



Restaurant Week Menu
Lunch \$22/person

First Course

Choice of:

Braised Beef & Black Bean Empanadas

Pineapple Aioli, Pickled Red Onions, Baby Green Beans

Jumbo Coconut Shrimp

Field Green & Watermelon Radish Salad, Lavender-Maple Yogurt

Classic Caesar Salad

Crisp Romaine Hearts, Garlic Croutons, Shaved Pecorino Romano

Second Course

Choice of:

Pan Roasted Breast of Free Range Chicken

Toasted Pumpkin Seed & Wild Rice Pilaf, Grilled Asparagus, Crimson Lentil Puree, Huckleberry Emulsion

House Roasted Turkey Breast Panini

Triple Cream Brie, Granny Smith Apples, Apple Wood Smoked Bacon, Sourdough, Champagne-Lime Aioli

Coriander Dusted Pacific Salmon Filet

Jumbo Lump Crab Gnocchi, Citrus-Marjoram Butter

Third Course

Choice of:

Warm Apple Strudel

Blackberry Crème Anglaise, Sea Salt Caramel Gelato, Whipped Cream

Chocolate Truffle Cake

Molasses, Seed & Sorbet of Pomegranate, Crème Anglaise, Whipped Cream

Restaurant Week Menu

Dinner \$35/person

First Course

Choice of:

Creamy Oyster Stew

Wellfleet Oysters, Roasted Root Vegetables, Marjoram

Suggested Wine: Pinot Noir Sparkling Brut Rose, Lucien Albrecht, Cremant D'Alcase, France, Non Vintage 11

Garlic Rubbed Grilled Jumbo Shrimp

Truffled Wild Mushroom Arancini, Sweet Garlic Crème Fraiche, Wild Mushroom Bisque

Suggested Wine: Chardonnay, Meiom, Monterey-Sonoma-Santa Barbara, CA, 2014 11

Grilled Baby Wheel of Brie

Apricot & Vanilla Preserves, Baby Greens, Grilled Baguette

Suggested Wine: Gruner Veltliner, Leth, Steinagrund, Austria, 2014 10

Second Course

Choice of:

Tomato Tapenade Baked East Coast Halibut Filet

Toasted Cauliflower & Castelvetrano Olive Cous Cous, Baby Green Beans, Charred Tomato Sauce

Suggested Wine: Riesling, BEX, Mosel-Saar-Ruwer, Germany, 2014 10

Pan Roasted Breast of Free Range Chicken

Toasted Pumpkin Seed & Wild Rice Pilaf, Grilled Asparagus, Crimson Lentil Puree, Huckleberry Emulsion

Suggested Wine: Tannat, Garzon, Uruguay, 2013 12

Carne Asada

Grilled Filet Mignon, Braised Beef Short Rib, Habanero-Corn Pancakes, Braised Red Cabbage, Chimmichurri

Suggested Wine: Zinfandel, 1000 Stories, Bourbon Barrel Aged, Mendocino, CA, 2014 14

Ginger Marinated Gulf "Shrimp & Grits"

Creamy Southern Style Grits, Truffle-Honey Butter

Suggested Wine: Sauvignon Blanc, Decoy, Sonoma County, CA, 2014 11

Butternut Squash & Sage Ravioli

Brussel Sprout, Roasted Beet & Butterscotch Bean Ragout, Five Crème Blue Cheese, Micro-Greens

Suggested Wine: Pinot Gris, Adelsheim, Willamette Valley, OR, 2014 12

Third Course

Choice of:

Warm Apple Strudel

Blackberry Crème Anglaise, Sea Salt Caramel Gelato, Whipped Cream

Suggested Wine: Sauvignon Blanc/Semillion, Chateau Roumieu, Sauternes, FR, 2104 16

Baked Chocolate

Dried Wild Blueberry Crème Anglaise, Peppermint Gelato, Whipped Cream

Suggested Wine: Vidal, Inniskillin, Icewine, Niagra Peninsula, Canada, 2015 25

Key Lime Pie

Kumquat Preserves, White Chocolate, Lime Zest, Whipped Cream

Suggested Wine: Moscato, St. Supery, Estate Grown, Napa Valley, CA, 2015