



August 13-19, 2018
Restaurant Week Lunch Menu

First Course

Choice of:

Basque Style Plum Tomato Gazpacho

Avocado Gateaux, Marinated Vegetables

Caprese Salad

Beefsteak Tomato, Burrata, Baby Arugula, Sea Salt, Basil Oil, Balsamic Reduction

Classic Caesar Salad

Crisp Romaine Hearts, Garlic Croutons, Shaved Pecorino Romano

Second Course

Choice of:

House Roasted Turkey Breast Panini

Brie, Granny Smith Apples, Applewood Smoked Bacon, Champagne-Lime Aioli, Brioche

Grilled Chicken Sliders

Pickled Papaya, Basil Aioli, Brioche Bun

Porcini Scented Atlantic Salmon

Baby Beet, Yukon Gold Potato & Fava Bean Hash,
Parsnip-Cauliflower Mousseline, Blood Orange Reduction

Third Course

Choice of:

Chocolate Truffle Cake

Dulce Crème Anglaise, Brunoise & Gelato of Strawberry, Whipped Cream

Blackberry Short Cake

Buttermilk Biscuit, Vanilla-Mint Syrup, Crème Anglaise, Whipped Cream

\$22 per person plus tax and gratuity
All guests in a party must participate