



RESTAURANT WEEK

September 10 - 23, 2023 - 3 courses - \$45 per person

FIRST COURSE

(choose one)

Charred Romanesco Broccoli Flatbread, Roasted Garlic, Fresh Mozzarella, Calabrian Chili Oil

Salad of Peaches, Blueberries, Toasted Almonds and Goat Cheese with Arugula and Lemon-Poppy Dressing

Creamy Lobster Bisque, Claw Crabmeat Salad and Snipped Chives

Sweet and Sour Meatballs, Grape Jelly, Peanut Butter, Scallion

SECOND COURSE

(choose one)

Tomato Stewed Baby Octopus, Sweet Peas and Carrots, Gemelli Pasta

Skillet Roasted Chicken Breast, Roasted Brussels Sprouts, Chianti Butter, Creamy Polenta

Grilled Swordfish Steak, Tequila Butter, Black Bean Cake, Pico di Gallo

Deli Style Pastrami Short Ribs, Braised Napa Cabbage

DESSERT

(choose one)

Cappucino Crème Brulee, Chocolate-Pistachio Biscotti

Carnival Style Funnel Cake, Fresh Strawberry Sauce, Vanilla Gelato, Powdered Sugar "Cloud"

Apple Pie with Walnuts, Caramel and Salted Caramel Gelato

Flourless Chocolate Fudge Cake, Raspberry Sauce, Chantilly Cream

Marquis de Sade Knob Creek Rye, Dolin Sweet Vermouth, Campari ice Cube **14**

Stormy Daniels Martini Haku Vodka, Passoa Passion Fruit Liqueur, Lime, Shot of Prosecco **14**