



RESTAURANT WEEK

September 2021- 3 courses \$40

FIRST COURSE

(choose one)

Steak Tartare with Shallots, Fried Caper Berries, Egg Yolk, and White Truffle Oil
Semolina Raisin Fennel Toast

Green Gazpacho with Poached Shrimp
Avocado, Tomatillo, Green Onion, Sour Cream

Meatballs, Sweet and Sour
Peanut Butter and Grape Jelly!

Steamed Mussels
Calabrian Chili Tomato Sauce

SECOND COURSE

(choose one)

Grilled Filet of Mahi Mahi
Asparagus Risotto, Asparagus Coulis

Roasted Chicken Breast and Polenta
Roasted Brussels Sprouts and Balsamic Glaze

Smoked Mozzarella and Sundried Tomato Ravioli
Marcella Hazan's Tomato Sauce, Basil, Reggiano Parmigianos

DESSERT

(choose one)

Tart du Jour
Homemade Gelato

Cappucino Crème Brulee
Pistachio Biscotti

Libertine Chipwich
Triple Chocolate Chip Cookies, Dulce de Leche Ice Cream, Caramel Sauce

Philadelphia Cream Cheese Cheesecake
Fresh Strawberry Sauce