

RESTAURANT WEEK

JANUARY 10TH THROUGH JANUARY 23RD

3-COURSE PRIX FIXE MENU AVAILABLE IN THE DINING ROOM

FIRST COURSE

Please Select One

LOBSTER BISQUE

Duxelle, Chive Crème Fraiche

GNOCCHI

Dunk's Mushrooms, Peas, Truffle Cream, Parmesan

GIANNONE CHICKEN THIGH

Fingerling Potato Salad, Foie Gras Velouté

ENTRÉE

Please Select One

SMOKED SEA SCALLOPS

Chick Pea Salad, Yellow Pepper Coulis, Fennel, Sumac

CIDER BRAISED PORK SHANK

White Polenta, Baby Carrot, Mustard Jus

6OZ. PRIME SIRLOIN

*Crab Cake, Chive Pommes Puree,
Asparagus, Hollandaise, Demi- Glace*

DESSERT

Please Select One

CHOCOLATE FONDANT

Raspberry Compote, Chantilly

PROFITEROLES

Peanut Butter Whiskey Ice Cream, Chocolate Sauce

LEMON SORBET

Mint Basil Coulis, Blueberries