

# RESTAURANT WEEK 2017

**\$49 Per Person**

*Includes Amuse Bouche  
(NO Sharing)*

## CONVERSATION STARTERS

*(Choice of One)*

### **Compressed Watermelon Salad**

Watermelon - Baby Heirloom Tomatoes - Feta Crumbles - Balsamic Pearls - Basil Granita

### **Zucchini Noodle Salad**

Tomato Vinaigrette - Baby Heirloom Tomatoes - Moroccan Olives - Avocado Mousse

### **Shaved Brussell Sprouts Salad**

Warm Mustard Vinaigrette - Shaved Pecorino Cheese - Pomegranate Seeds

### **Wilted Spinach Salad**

Pancetta & Sherry Vinaigrette - Red Quinoa - Shaved Cured Duck Egg Yolk -  
Red Wine Pickled Shallots

### **Cauliflower Risotto**

Mascarpone and Parmesan Cheese - Walnut Basil Pesto - Leeks

### **Chicken Potstickers**

Ginger Hibiscus Broth

## MAIN TOPICS

*(Choice of One)*

### **Brandt Farms Ribeye**

Mesquite Spice Dusted - Chorizo Smashed Yukon Golds - Melange of Sweet Corn, Zucchini, Sweet  
Onion, Red Pepper & Cotija Cheese - Potato Nest - Chorizo Butter - Smoked Mesquite Crema

### **Monkfish**

*(Subject to Availability)*

Lemongrass Broth - Haricot Vert- Spanish Chorizo

### **Butterfish**

Corn, Zucchini, Mushrooms & Tomatoes in Corn Brown Butter Sauce - Corn Froth

### **Lamb**

Balsamic Glazed Lamb Chops - Greek Salad with Orzo, Cucumber, Baby Heirloom Tomatoes, Kalamata Olives,  
& Feta, tossed in Oregano Vinaigrette - Olive Drizzle

### **Zucchini Rollatini**

Sunflower Seed Risotto with Zucchini, Summer Squash, Mushrooms, Sundried Tomatoes, Onion - Marinara Sauce

## EXCLAMATION POINTS

*(Choice of One)*

**A Variety of Desserts to Choose From Will Be Available**

***MENU Subject to Change***

***NO Substitutions***

*Our friends at the Health Department want you to know that eating raw or undercooked food puts you at risk for  
food borne illnesses.*