

RESTAURANT WEEK 2019

THREE-COURSE DINNER \$35

ALL SET



RESTAURANT & BAR



APPETIZER

MANCHEGO CROQUETTES

Sweet & Spicy Honey Tomato Jam

PORTUGUESE KALE SOUP (GF)

Chorizo, Potatoes, Cannellini Beans, Onion

POACHED PEAR SALAD (GF)

Frisee, Spinach, Saffron Goat Cheese Puree, Candied Walnuts, Apple Cider Vinaigrette

ENTREE

BUTTERNUT SQUASH RISOTTO

Sage, Leeks, Baby Kale, Pancetta (Add Lobster \$15)

BONE-IN PORK CHOP (GF)

Sweet Potato Hash, Brussels Sprouts, Cranberry-Apple Chutney

ALMOND CRUSTED MAHI MAHI

Pineapple Salsa, Grilled Broccolini, Vegetable Rice Pilaf

DESSERT

PEANUT BUTTER TRIFLE

Chocolate Cake, Dark Chocolate Ganache, Roasted Peanuts, Pretzels

APPLE CAKE

Salted Caramel Gelato, Vanilla Custard

SORBET TRIO (GF)

Chef's Selection