

RESTAURANT WEEK 2019

THREE-COURSE LUNCH \$22

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)

BLACKENED CHICKEN QUARTER (GF)

Curry Spice, Tri-Color Quinoa, Cucumber, Corn, Cherry Tomatoes, Parsley

PAN-SEARED TROUT MEUNIERE (GF)

Garlic String Beans, Rosemary Potatoes

DESSERT

PEANUT BUTTER TRIFLE

Chocolate Cake, Dark Chocolate Ganache, Roasted Peanuts, Pretzels

APPLE CAKE

Salted Caramel Gelato, Vanilla Custard

SORBET DUO (GF)

Chef's Selection