



RESTAURANT WEEK MENU

Friday, November 3 – Sunday, November 12

Choice of:

Shellfish Soup with Mussels, Shrimp & Butternut Squash

Winter Vegetable Soup

Shaved Kale & Brussels Sprouts Salad with Marcona Almonds, Parmigiano Reggiano, Dijon Vinaigrette

Grilled Vegetable Tart^G, Herbed Goat's Cheese, Caramelized Onions, Balsamic Glaze

Choice of:

Pan Seared Local Skate

Pastrami Spices, Fingerling Potatoes, Brussels Sprouts, Mustard Seed, Capers Sauce

Farm Fresh Baffoni Chicken

Fregula^G Pasta with Cherry Tomato, Sautéed Spinach, Butternut Squash, Natural Jus

Beef Cheek & Mushroom Pappardelle^G

in an Herbed Cream Sauce

Vegetable Farrotto^G

Mushroom, Green Beans, Butternut Squash, Herb Pistou, Grated Parmigiano Reggiano

Choice of:

Pumpkin Crème Brûlée

Goat's Cheesecake with Wildflower Honey & Berries

Milk Chocolate & Hazelnut Panna Cotta

Pear, Apple & Cranberry Bread Pudding^G with Caramel Sauce & Whipped Cream

3 Courses \$35 plus beverages, tax and gratuity. Menu subject to change and subject to availability.