

FALL RESTAURANT WEEK MENU

APPETIZERS

LOADED POTATO CROQUETTES

AGED CHEDDAR, YUKON GOLD POTATOES,
HOUSE MADE RANCH

*ROASTED BUTTERNUT SQUASH

WITH BLUE CHEESE, HONEY, TOASTED NUT & MICRO HERB SALAD

*PUFF PASTRY SCALLOPS

WITH WILTED BABY SPINACH & A ROASTED BECHAMEL SAUCE

ENTREE

*PAN ROASTED COD RISOTTO

SEARED CRIMINI MUSHROOM, CARAMELIZED ONIONS, SMOKEY BEURRE BLANC & RUSSET CHIPS

*SEARED SALMON

OVER A FARRO CHICKPEA SALAD, PICKLED SHALLOTS, BACON LARDON , ARUGULA OVER A
ROASTED SWEET POTATO PUREE

TOASTED GNOCCHI

WITH CRIMINI, CARAMELIZED ONIONS AND A ROASTED RED PEPPER PESTO

*PETIT BISTRO FILET

SEARED FILET, GARLIC MASHED POTATOES, GRILLED ASPARAGUS, IN A ROSEMARY DEMI GLAZE

DESSERT

TOASTED S'MORES PIE & VANILLA ICE CREAM

CHEESECAKE WITH BLACKBERRY JAM

