

MALT SPRING RESTAURANT WEEK

MENU

APPETIZER

ARCADIAN MIXED GREENS

BLUEBERRIES, TOASTED ALMONDS, IN A SMOKED THYME SHERRY VINAIGRETTE

*THAI SHRIMP NACHOS

BLACK TIGER SHRIMP, CRISPY WONTONS, BELL PEPPER,
LEEK, COCONUT RED CURRY SAUCE, THAI BASIL

ROAST BROCCOLI BISQUE

WITH NUTMEG & TOASTED SQUASH SEEDS

LOADED POTATO CROQUETTES

AGED CHEDDAR, YUKON GOLD POTATOES,
HOUSE MADE RANCH

ENTREE

+*PAN ROASTED COD RISOTTO

BUTTERNUT SQUASH RISOTTO & RUSSET CHIPS

* PAN SEARED FILET

PAN SEARED FILET, TRUFFLE YUKON GOLDS, GREEN BEANS WITH A ROSEMARY DEMI GLAZE

*COQ AU VIN

CHICKEN THIGHS BRAISED IN RED WINE, WITH FRIED POLENTA & GRILLED ASPARAGUS

FILLED EGGPLANT

WITH ROASTED MARBLE POTATOES, KALE & BEARNAISE SAUCE

DESSERT

LEMON CURD MASCARPONE CREAM SHORTBREADS & BLUEBERRY COMPOTE

SELECTION OF SORBETS

*These items are raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs will increase your risk of foodborne illness. Undercooked items containing ground beef are not offered for sale to children 12 years of age or younger. 20% gratuity will be added to parties of 6 or more