



Restaurant Week Lunch Menu

First course

Choice of one

Spring Leek Soup

Organic Baby Mixed Greens

with smoked Blue cheese, Dried Cherries, Candied Walnuts and Orange Cognac Dressing

Steamed Mussels

in white wine and Saffron Broth

Second Course

Choice of one

Seared Hawaiian Ahi Tuna

on baby field greens, purple potato, sliced egg, baby beans, heirloom tomatoes, vinifera olive blend and oregano vinaigrette

Turkey Panini

with warm brie, and onion marmalade

Free Range Chicken Breast

with caramelized honey veloute and parmesan polenta

Third Course

Choice of One

Sauternes Apple Crisp

with homemade granola topping and dolce de leche ice cream

Chocolate Decadence

with banana brulee and vanilla ice cream

Blueberry Crème Brûlée



Restaurant Week Dinner Menu

First Course

Choice of One

Spring Roll Salad
with passion fruit vinaigrette

Seared Scallops
with parsnip puree and root vegetable chips

Mushroom Bisque
with thyme and sherry

Second Course

Choice of one

Lamb Chops
with pomegranate sauce, lime risotto and fig marmalade

Vinifera Paella
with jumbo shrimp, scallop, mussels, free range chicken, and spicy chorizo

Goat Cheese Ravioli
with stewed tomatoes, lime crème fraîche and fried sage

Third Course

Choice of One

Chocolate Decadence
with banana brûlée and vanilla ice cream

Apple Crisp
with homemade granola topping and dulce de leche ice cream

Ice Cream Sampler
an assortment of mini artisan ice cream cones including french vanilla, chocolate, dulce de leche and black cherry biscotti