



## Restaurant Week Menu

### APPETIZER

Choice of:

#### ***Thai Shrimp Bisque***

*Ginger, lemongrass, coconut milk and shrimp, finished with cashew butter*

#### ***Crimini Mushroom and Applewood Bacon Soup***

*Light cream, truffled microgreens*

#### ***Green Salad***

*Mixed greens, Bartlett pear, dried cranberries and Danish blue cheese, champagne vinaigrette*

#### ***Warm Goat Cheese Salad***

*Red and golden beets, sherry vinaigrette*

### ENTRÉE

Choice of:

#### ***Pan Roasted All-Natural Chicken Breast***

*Winter squash, roasted pear, apple cider chicken jus*

#### ***Pan Seared Diver Scallops with House-Made Gnocchi***

*Shiitake mushrooms, chicken stock, Parmigiano-Reggiano, applewood bacon*

#### ***Espresso and Stout Boneless Beef Short Rib***

*Golden curry vegetable sauté, molasses demi-glace*

#### ***Moroccan Couscous (Vegetarian)***

*Zucchini, chickpeas, roasted tomatoes and almonds, tossed in spicy harissa  
Topped with feta and served with garlic flat bread*

#### ***Ancho Cinnamon Grilled Pork Tenderloin***

*Sweet potato bell pepper hash, lime spinach, barbecue demi-glace*

### DESSERT

Choice of:

***Vanilla Bean Crème Brulee***      ***Belgian Dark Chocolate Mousse***  
***Mixed Berry Cabernet Sorbet***