



RESTAURANT WEEK 2017

First Course:

Choice Of

deconstructed wedge

bacon, shaved red onion, egg, blue cheese crumbles, avocado, buttermilk-herb dressing

crab Cake

jumbo lump crab, lemon basil aioli, mango-avocado relish

ceviche sushi roll

albacore ceviche, avocado, crispy jalapeno, and shallot with yuzu-kosho aioli

clam chowder

little neck clams, bacon, potatoes, herbs, vidalia onions

Entrée:

Choice Of

grilled chilean sea bass

shishito peppers, tomato-olive and caper relish, rock shrimp linguine, wilted spinach, wild mushrooms

filet mignon

caramelized onion mashed potatoes, wild mushrooms, creamed spinach

wood fire-grilled ahi tuna

purple cauliflower mousse, marble potatoes, tomato-basil jam

pan seared scallops

mascarpone-sage polenta, leeks, red wine reduction

quinoa medley

pico de gallo, sweet potato, yellow wax beans, haricot verts, black beans, fresh avocado, basil-lime greek yogurt

Dessert

Choice Of

warm apple cranberry cake

candied cinnamon glaze, salted pecans, shortbread, cinnamon gelato

chocolate flourless ganache

orange caramel, chantilly cream

espresso eclair

espresso, chocolate, chantilly, cocoa nib crunch