

# restaurant week

JANUARY 15<sup>TH</sup> - 22<sup>ND</sup>

**Vintana**  
WINE + DINE

**DINNER** | \$30 per person  
(tax & gratuity not included)

## STARTERS choice of:

**Farmers Market Greens** togarashi spiced pistachios + blue cheese + dried cranberries + red onion + champagne walnut vinaigrette gf\*

**Caesar Salad** chopped romaine + black kale + cherry tomatoes + lemon anchovy-cracked pepper dressing gf\*

**Tomato Sage Bisque** roasted tomatoes + fennel + garlic + cream gf\*

**Chef Deborah's Pepita & Sesame Crusted Brie** jalapeño jelly + honey roasted garlic + ciabatta crostini gf\*

**Roasted Beet Carpaccio** arugula + white balsamic vinaigrette + candied pecans + goat cheese cream gf, v

## SIGNATURE OFFERINGS choice of:

**Herb Marinated Roasted Chicken Breast** wild mushroom spoon bread + glazed baby carrots + lemon-thyme jus

**Jumbo Shrimp, Sundried Tomato & Kalamata Olive Linguine** fresh lemon + garlic + feta + extra virgin olive oil + toasted pine nuts + pesto crostini

**Oven Roasted Ratatouille** eggplant + zucchini + yellow squash + roma tomato + mozzarella + fresh basil + arugula + red onion gf, v

**Lobster Mac N' Cheese** blue cheese + pepper bacon + lobster meat + arugula + candied walnuts + pickled red onion + lemon oil

### UPGRADE YOUR ENTRÉE CHOICE:

+ \$10

**Macadamia & Coconut Crusted White Sea Bass** mashed sweet potato + roasted pineapple salsa + ginger-lime beurre blanc gf\*

**Red Wine Braised Short Ribs** polenta cake + roasted pearl onions + cauliflower + baby carrots + red wine reduction

**Pan Seared Salmon** herb roasted potatoes + baby carrots + broccoli + pear tomatoes + beurre blanc gf\*

**Sugar Spiced Pork Tenderloin** parsnip purée + pomegranate brussels sprouts + calvados demi glace gf\*

+ \$20

**Black Pepper Bacon Wrapped Filet Mignon** scallion mashed potato + grilled asparagus + bordelaise gf\*

**Rock Crab Stuffed Lobster Tail** lemon risotto + roasted asparagus + hollandaise

## DESSERTS choice of:

**Warm Butter Cake** candied walnuts + dried fruit compote + vanilla ice cream + brown sugar glaze

**Chef Deborah's Potted Brownie** banana ice cream + walnuts + ganache + whipped cream

**New York Style Cheesecake** berry compote + fresh mint

gf = gluten free    gf\* = can be prepared gluten free    v = vegetarian

Please note: Since this is a discounted menu it cannot be combined with any other offer, coupon, discount or promotion. The Passport Dining Card cannot be applied. You may use a Cohn Restaurant Group gift card.

As of January 1, 2017, we are adding a 2% surcharge to all Guest checks to help cover the cost of Government Mandates.