

Restaurant Week Menu

Course 1:

Caesar

Romaine, Parmesan & Croutons

or

Cup of French Onion Soup

Classic caramelized Onions Beef Broth

served w/ Crostini & Swiss Cheese

Course 2:

Pan roasted 6 oz Filet- Confit Marble Potato, Baby Purple Artichoke, Radish Blossoms, Tatsoi, Truffle Port Sauce

or

Seared Duck Breast- Pancetta & Duck Confit Cassoulet, Fava Beans, Pecorino Crust and Crisps, Smoke Paprika Burre-Monte

or

Miso Black Cod- Baby Bok Choy, Shitake Mushrooms, Roasted Marble Potato

or

Ratatouille Gnocchi(vegetarian) Classic Ratatouille, Marinara, & Parmesan, served w Garlic Bread-

Course 3:

Bread Pudding w/ Somoas' crumbs- Served with Vanilla Ice Cream & Crème Anglaise

or

Chocolate Decadence- served w/ fresh Berries