

Restaurant Week

Lunch Menu



FIRST COURSE

Choice of

Red pepper gouda bisque with sea salt lavosh

Edamame, kale and sweet corn salad with champagne vinaigrette

Mediterranean chopped salad with crispy calamari

MAIN COURSE

Choice of

Japanese pumpkin ravioli with Chef's garden stir fry vegetables and diced salmon balik

Margherita or Buffalo Chicken pizzetta with plum tomato and fresh mozzarella

Heirloom tomato foccacia with tomatoes, mozzarella, arugula and pesto mayonnaise

DESSERT

Choice of

Ben & Jerry's profiteroles with Chunky Monkey and Cherry Garcia

Assorted petit fours

Trio of sorbets



\$24.07 per person, Three Course Prix Fixe

Beverages, tax and gratuity not included

Menu is available January 16th- February 10th, 2012