

Restaurant Week

Dinner Menu



FIRST COURSE

Choice of

Sweet gem salad with quinoa, roasted baby beets,
goat cheese tart and champagne vinaigrette

Crispy calamari marinara, remoulade

Lobster crab soup with sherry

MAIN COURSE

Choice of

Salmon and crab roulade with grilled artichoke puree and saffron potato salad

Grilled 6oz filet of beef, fava bean ragout and peppercorn sauce

Chicken à la brick Caesar salad panini, croutons and white anchovies

DESSERT

Choice of

Cappuccino mousse martini with raspberries

Cheesecake duet

Trio of sorbets



\$35.00 per person, Three Course Prix Fixe

Beverages, tax and gratuity are not included

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