

Restaurant Week Dinner Menu Fall 2017

WINE:

16 / Paul Buisse, Sauvignon Blanc, Touraine
_____ 13

15 / Rio Madre, Graciano, Rioja
_____ 10

First Course choice of

Potato Leek Soup
chive, peppered crouton

Bibb Salad
radish, pickled fennel, buttermilk dressing

Lemongrass Steamed Mussels
sausage, coconut, lime, Fresno chili

Second Course choice of

Spicy Shrimp Noodles
rice noodles, ginger broth, scallions, cilantro

Seared Maine Salmon
lentil, squash, spinach

Chicken Casserole
root vegetable, velouté, biscuit

Dessert choice of

Butterscotch Pudding
puffed rice

Chocolate Cake
coconut, almonds, caramel

