

# Misto!

## Spring Restaurant Week Menu

Three Courses 29.95\*

March 28 – April 8, 2019

5:00pm – 9:00pm

Influenced by North African, European and Middle Eastern flavors and traditions, there are few better examples of culinary fusion than the Sicilian kitchen. Welcome to Misto! -Chef Suzanne

Featured Cocktail: "Green Thumb" \$12

### FIRST

- Sweet Potato Quinoa Soup VVE GF
- Duck Poutine  
sweet potatoes, cheddar curd, scallion
- Demi Caesar Salad V  
chopped romaine, house croutons, shaved Parm Reg
- Truffle Popcorn V GF  
white non-GMO kernels, truffle, parm

### SECOND

- Misto! Chicken, Tomato & Fennel GF  
slow roasted, fall off the bone over roasted corn & red pepper polenta
- Char-grilled Cracked Pepper Angus Sirloin GF  
garlic mash, sizzling sautéed mushrooms, wine reduction
- Cioppino Classic Italian  
haddock, shrimp, mussels in our famous savory garlic tomato wine broth over linguine and chives
- Grilled Veggie Stack VVE GF  
layers of zucchini, tomato, red pepper & portabello, pesto finish
- Crab Stuffed Sole Over Four Cheese Ravioli  
creamy basil parmesan

### FINALE

- Olive oil Bundt cake,  
raspberry sauce
- Madagascar vanilla bean crème  
brulee GF
- Ice cream & chocolate cake  
chunks, warm chocolate drizzle

\*No Substitutions please

\*\*In the interest of health, we are pleased to NOT have microwaves or heat lamps. In addition, we have but one Chef preparing this menu. We appreciate your patience and support. Bon appetito!

V = Vegetarian, VE = Vegan, GF = Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Although we strive to serve gluten free meals, all of our meals are prepared in a gluten environment.