



# 2017 GLEN ARBOR RESTAURANT WEEK



## **FIRST COURSE:**

### **APPETIZERS**

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- Pickled shrimp w/carrots, red onion, cucumber & crostini
- roasted cod & potato puree w/caper tomato butter & crostini
- Warm beet salad w/goat cheese

## **SECOND COURSE:**

### **ENTREES**

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- Eggplant parmesan
- Bucatini Bolognese w/peas
- Grilled pork tenderloin w/rhubarb mustardo & vegetable

## **THIRD COURSE:**

### **DESSERTS**

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- Petite rhubarb crisp a la mode
- Fresh Meringue w/whipping cream & berries

*\* Three courses \* \$30*