

Restaurant Week 2018

3 Course Dinner ~ \$30

First Course

(Choose one)

Tuna Carpaccio: Green onions, shallots, capers, parmesan cheese and wasabi dressing

Goat cheese cake: Honey, Thyme, pistachios and panko breading

French Onion Soup: Homemade croutons and swiss cheese

Beet salad: cherry tomato, goat cheese, hazelnuts, tarragon dressing

Second Course

(Choose one)

Grilled Pork Chop: Locally raised pork, whipped potato, Country mustard cream sauce
Suggested wine pairing: #30-\$8 or- #142-\$12

Beef burgundy: Locally raised beef, whipped potatoes, vegetables
Suggested wine pairing: #144-\$11

Seared Salmon: whipped potato, Orange butter sauce
Suggested wine pairing: #91-\$10 or #143-\$10

Vegetarian/Vegan option available upon request

Third Course

Dessert trio

Chocolate Mousse-Profiterole-Crème Brûlée

20% gratuity may be added for parties of six or more