



2024 GLEN LAKE

RESTAURANT WEEK

Three Courses \$45
(menu items subject to change)

FIRST COURSE: STARTERS

- Brie Cheese with Dried Apricots, Walnuts, Rosemary, Mascarpone, Crackers
- Parsnip & Apple Bisque with Bacon, Balsamic Reduction
- Spinach & Arugula with Cherry-Fennel Vinaigrette, Goat Cheese

SECOND COURSE: MAINS

- Eggplant Ragu with Gnocchi, Bread Crumbs
- Roasted Cod with Leeks, Cherry Tomato, Prosciutto, Lemon Oil
- Pork Tenderloin with Castelvetro Olives, Beans, Rosemary, Sundried Tomato, Orange Oil
- Trofie Pasta with Fried Mortadella, Peas, Pistachios, Lemon, Mascarpone

THIRD COURSE: DESSERTS

- Maple Bread Pudding with Cherries
- Ricotta Berry Cake with Lemon Icing
- Spumoni Ice Cream