



RESTAURANT WEEK- DINNER MENU

\$40 per person- select one item from each course

1ST COURSE

LOBSTER & CRAB BISQUE

BRUSSELS SPROUTS

fried brussels sprouts, balsamic glaze, topped with parmesan cheese

COLD THAI NOODLE SALAD

napa cabbage, carrot, red pepper, scallion, jalapeño, hoisin vinaigrette

2ND COURSE

CHICKEN MARSALA

sauteed chicken, mushrooms, marsala wine sauce, roasted fingerling potatoes

BRAISED SHORT RIB

garlic truffle mashed potatoes, asparagus, chili ancho sauce

SHRIMP RISOTTO

roasted cherry tomatoes, sautéed broccolini

VEGETARIAN OPTION AVAILABLE UPON REQUEST

3RD COURSE

FRESH BERRIES

CHOCOLATE MOUSSE

RESTAURANT WEEK SPECIALTY COCKTAILS \$14

choice of cocktail can also be from our extensive specialty cocktail menu

HAKU CRANBERRY MULE

Haku vodka, cranberry juice, ginger beer, lime

KNOB CREEK RYE OLD FASHIONED

Knob Creek Rye Whiskey, angostura bitters, brown sugar