

Restaurant Week Lunch

*Two courses /22.50 plus tax and gratuity
Choose one from two sections*

First Course

Mesclun Greens with Vegetable Garniture / Mesclun Avec sa Garniture de Légumes
Raspberry honey vinaigrette

Stacked Caesar / Tour de Salade César
Marinated tomato, Parmesan cheese, Caesar dressing, crouton

Summer Squash Rolls / Roulades de Courgettes Jaunes
Squash and zucchini rolls filled with goat cheese and roasted pepper pesto
finished with a ***Tuscan Herb Oil** aioli

Stone Fruit Salad / Salade de Fruits à Noyaux
Grilled summer stone fruit, smoked feta, toasted Marcona almonds, roasted shallots, pea tendrils
and a honey apricot vinaigrette over red lettuces

Vietnamese Summer Roll / Rouleaux du Printemps
A crab and shrimp summer roll with cilantro, Thai basil, bell peppers, napa cabbage and a
guava sweet chili dipping sauce

Second Course

Organic Pork Bolognese / Bolognaise de Porc Bio
Braised pork bolognese with papardelle, Caillette, sautéed wild mushrooms,
spinach and roasted turnips

Braised Brisket / Poitrine de Boeuf Braisée
Braised brisket with white cheddar grits, roasted tomatoes, grilled asparagus and a roasted
onion and garlic soubise

Summer Vegetable Quinoa / Quinoa aux Légumes d'Été
Garlic hummus quinoa cake with roasted garden vegetables, fried paner and a ***Tandoori Oil** drizzle

Maryland Style Crab Cake
Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted
fingerling potatoes, asparagus

Third Course

Any selection from our dessert tray

Restaurant Week Dinner

Three courses / \$40++

*Choose **one** entrée and two selections from starter or dessert courses*

Starter Course

Soup of the Day / Soupe du Moment

Stacked Caesar / Tour de Salade César

Free-range hard boiled egg, marinated tomato, white anchovies, shaved Parmesan, crouton
(Brancott Sauvignon Blanc)

Summer Squash Rolls / Roulades de Courgettes Jaunes

Squash and zucchini rolls filled with goat cheese and roasted pepper pesto finished with a ***Tuscan Herb Oil** aioli and a fried squash blossom (Santa Cristina Chianti Superiore)

Skirt Steak Mole / Molé de Bavette

Seared and sliced thin with a mole sauce, quinoa salad and cactus pear sauce
(El Círculo Rioja)

Summer Salad / Salade Estivale

Garden vegetables and greens with a house made herbed cheddar stuffed tomato and a green onion mignonette dressing (Bouchard Chardonnay)

Stone Fruit Salad / Salade de Fruits à Noyaux

Grilled summer stone fruit, smoked feta, toasted Marcona almonds, roasted shallots, pea tendrils and a honey apricot vinaigrette over red lettuces (Chateau St. Michelle Chardonnay)

Entrée Course

Summer Vegetable Quinoa / Quinoa aux Légumes d'Été

Garlic hummus quinoa cake with roasted garden vegetables, fried paneer and a ***Tandoori Oil** drizzle (Brancott Sauvignon Blanc)

Braised Brisket / Poitrine de Boeuf Braisée

Braised brisket with white cheddar grits, roasted tomatoes, grilled asparagus and a roasted onion and garlic soubise (Columbia Crest H3 Cabernet Sauvignon)

Grilled Lamb Chop / Côtelette d'Agneau Grillée

Grilled large eye lamb chop with a fava bean and tomato farro risotto, creamed scallions and fennel and a sundried tomato lamb demi glace (El Círculo Rioja)

Creole "St. Jacques" / Pétoncles à la Créole

Scallop, shrimp and crawfish tail meat topped with smoked cheddar and a tasso cream sauce, served in a scallop shell over chive whipped potatoes with okra and bell peppers (Chateau St. Michelle Chardonnay)

Colossal Crab Curry

Served with a sweet coconut and madras curry sauce, fusion whole grain rice and sautéed garden vegetables (Pierre Sparr Riesling)

Dessert Course ~ *Selections from our dessert tray*