

Howard County Restaurant Week:
1/22/2018—2/5/2018



Restaurant Week Dinner

Two courses /\$35.00 ++

Starter Course

Cream of Baltimore Soup

Garnished with crab

Onion Soup

Garnished with French bread crouton

Caesar Salad

Free-range hard boiled egg, marinated tomatoes, white anchovies, shaved Parmesan, crouton

House Salad with Vegetable Garniture

Raspberry honey vinaigrette

Veal Pâté

Veal pâté with pistachios, cranberry orange shallot relish, pumpkin bread
crostini & a pomegranate balsamic drizzle

Winter Greens Salad

Roasted beets, blood oranges, fried shallots &
house-made lemon cheese

Entrée Course

Wild Mushroom & Leek Polenta Cake

Brussels sprouts, wilted spinach, smoked Gruyère cheese, winter squash, roasted shallots,
finished with a porcini soubise sauce

8oz. New York Strip Bercy

Fingerlings & asparagus

Local Braised Veal à la Financière

Vol au vent, mushrooms, black olives & veal sweetbreads
served with Madeira sauce

Rabbit in Beer Sauce

Potato croquette, wilted garden greens & turnips

Shrimp Marseilles

Pasta & braised fennel

Dessert Course - Any selection from our dessert tray