



RESTAURANT WEEK DINNER

MONDAY - FRIDAY

THREE COURSES \$42 PER PERSON
plus tax and gratuity

STARTERS (select one)

BUTTERNUT SQUASH SOUP

AVOCADO FRIES

diced apple, basil essence, ranch dip

KALE SALAD

avocado, carrots, raisins, lemon dressing

ENTRÉE (select one)

TENDER ROLL

spicy tuna, cucumber, crunch, avocado with crispy rock shrimp

ATLANTIC SALMON

garlic herb mash, asparagus

FILET MIGNON 6oz +\$6

mashed potatoes, peppercorn sauce

RIGATONI BOLOGNESE

homemade meat sauce, fresh parmigiano

DESSERT (select one)

WINE PAIRING: Franciscan Chardonnay, Napa Valley 2016 \$14/glass

CRÈME BRÛLÉE

traditional French custard with a caramelized sugar top

CHEESECAKE

fresh berries

CHOCOLATE MOUSSE

whipped egg whites, semi sweet chocolate