

november 4th-9th
Media
RESTAURANT
Week



\$35 choose one from
each course!

APPETIZER

SOY GLAZED PORK BELLY

slow roasted pork belly covered in a sweet soy glaze and topped with red pepper threads.

SHRIMP TEMPURA

tempura battered shrimp, served with a delicious ponzu dipping sauce.

ENTREE

BLACKENED FILET

a blackened filet mignon, served with mashed potatoes topped with crab infused butter, and sauteed spinach.

BACON WRAPPED MONKFISH

a hearty filet of monkfish wrapped in bacon, and served with a lima bean puree, asparagus, and a spoonful of rich lemon beurre blanc.

DESSERT

CREME BRÛLÉE

a delicious vanilla custard with a glassy caramelized sugar top!

BROWNIE AND ICECREAM

a brownie served warm with vanilla icecream and a strawberry gastrique.