



**RESTAURANT WEEK 2021  
November 7th-November 13th**

First Course

**Salade De Betteraves**

Roasted Beets, Apples, Toasted Pecans, Mixed Greens,  
Goat Cheese Mousse, Balsamic Vinaigrette

OR

**Ravioli Aux Crevettes**

Shrimp Ravioli topped with chopped Shrimp, Asparagus, Cherry Tomatoes,  
Shiitake Mushrooms, Butter Sauce

OR

**Soupe du Jour**

Potato & Leek, topped with Bacon, Chives, & Truffle Oil

Second Course

**Noix de St. Jacques**

Pan Seared Diver Scallops with Creamy Risotto, Asparagus, Cherry Tomatoes,  
Watercress Salad, Lemon Caper Beurre Blanc

OR

**Magret de Canard**

Pan Seared Duck Breast with Potato & Cauliflower Au Gratin,  
Romanesco Broccoli, Raspberry Sauce

OR

**Saumon**

Grilled Salmon with Sauteed Sweet Potato Gnocchi, Fennel, Cherry Tomatoes,  
Arugula, Apple Cider Glaze

Third Course

**Choice of One of Our Homemade Desserts**

**\$40 per person exclusive of beverages, tax & gratuity**