



**RESTAURANT WEEK 2021
April 18th-April 30th**

First Course

Salade De Betteraves

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

OR

Moules Marinières

Steamed Mussels with Garlic, Parsley, & Tomato-White Wine Sauce

OR

Soupe du Jour

Tomato & Piquillo Pepper Bisque, Served with Crostini Topped with Tomato Salad

Second Course

Ravioli aux Crevettes

Shrimp Ravioli with Spring Vegetables, Finished with Seafood Bisque & Basil Oil

OR

Magret de Canard

Pan Seared Duck Breast with Herb Fingerling Potatoes, Sautéed Spinach, Shallots,
Granny Smith Apples, Roasted Baby Carrots, Raspberry Reduction

OR

Saumon

Grilled Salmon with Meyer Lemon Risotto, Grilled Asparagus, Pickled Fennel, Finished
with Champagne Beurre Blanc, Red Caviar

Third Course

Choice of One of Our Homemade Desserts

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