



## **Spring Restaurant Week Menu**

### First Course

#### **Salade de Caprese**

Fresh Mozzarella cheese, cherry tomatoes, olive tapenade, balsamic reduction, Parmesan tuile, fresh oregano & basil

**OR**

#### **Soupe du Jour**

Ask server for details

**OR**

#### **Ravioli Appetizer**

Roasted red pepper & smoked mozzarella Raviolis served in a lobster bisque sauce

### Second Course

#### **Côtes de Boeuf Braisé**

Balsamic braised Short Ribs served with horseradish mashed potatoes, sautéed baby spinach, finished with au jus

**OR**

#### **Les Pâtes aux Légumes**

Rigatoni tossed with bell peppers, wild mushrooms, & green peas, & chicken served with garlic & olive oil, topped with Parmesan cheese

**OR**

#### **Saumon Grillé**

Grilled Salmon with cauliflower purée, chorizo & chickpea piperade, roasted tomato sherry vinaigrette & dill oil

### Third Course

**Choice of one of our Homemade Desserts**

**\$55 per person, exclusive of beverages, tax, & gratuity**