

FEARLESS RESTAURANT WEEK

FIRST COURSE

LITTLE GEM CAESAR SALAD

Roasted Tomatoes, Garlic Crostini, Shaved Parmesan

CALAMARI

Caper Berries, Olives, Tomato Sauce, Aioli

CHICKEN LEMONGRASS DUMPLINGS

Thai Herbs, Peanuts, XO Sauce

LOBSTER BISQUE

Shrimp Salsa, Tarragon



ENTREE COURSE

NATURAL CHICKEN BREAST

Mushroom & Asparagus Orzo, Roasted Tomato Salsa,
Goat Cheese Cream, Fine Herbs

ATLANTIC SALMON

Honey Siracha Glazed, Quinoa Cakes, Leeks,
Ginger Carrot Puree, Chili Oil

SPINACH RICOTTA CANNELLONI

Heirloom Tomato Confit, White Beans, Spinach,
Arugula Pesto

SWORDFISH SURF AND TURF

Beef Short Rib, Potato Puree, Asparagus,
Red Wine Sauce



DESSERT COURSE

PASTRY CHEF JEFF ELLIOTT'S

Trio of Desserts

40. PER PERSON

Select One from each Course

EXECUTIVE CHEF, ANTHONY BONETT