



## RESTAURANT WEEK

July 24- August 2, 2020 • Dinner \$25 per person

### - FIRST COURSE -

Blue Bay Mussels  
Andouille, Roasted Poblanos, Garlic Butter, Toast

Tomato Bisque  
Buttered Croutons

Caesar Salad  
Romaine, Croutons, Reggiano, Caesar Dressing

### - MAIN COURSE -

Pan Seared Atlantic Salmon  
Blistered Tomatoes, Grilled Peaches, Marcona Almonds,  
Local Greens, Coriander Vinaigrette

Crispy Polenta  
Forest Mushrooms, Fried Cipollini Onions,  
Sunny Side Up Egg, Roasted Garlic Beurre Blanc

Grilled Brown Sugar Glazed Pork Chop  
Roasted Nectarines, Bacon Couscous, Whiskey Reduction

### - DESSERT -

Fruit Cobbler Cupcake  
Almond Cake, Local Fruit, Crème Fraîche Frosting

Chocolate "Mallow" Cupcake  
Chocolate Cake, Marshmallow Fluff, Chocolate Crunch



## RESTAURANT WEEK

July 24- August 2, 2020 • Dinner \$25 per person

### - FIRST COURSE -

Blue Bay Mussels  
Andouille, Roasted Poblanos, Garlic Butter, Toast

Tomato Bisque  
Buttered Croutons

Caesar Salad  
Romaine, Croutons, Reggiano, Caesar Dressing

### - MAIN COURSE -

Pan Seared Atlantic Salmon  
Blistered Tomatoes, Grilled Peaches, Marcona Almonds,  
Local Greens, Coriander Vinaigrette

Crispy Polenta  
Forest Mushrooms, Fried Cipollini Onions,  
Sunny Side Up Egg, Roasted Garlic Beurre Blanc

Grilled Brown Sugar Glazed Pork Chop  
Roasted Nectarines, Bacon Couscous, Whiskey Reduction

### - DESSERT -

Fruit Cobbler Cupcake  
Almond Cake, Local Fruit, Crème Fraîche Frosting

Chocolate "Mallow" Cupcake  
Chocolate Cake, Marshmallow Fluff, Chocolate Crunch