



Restaurant Week 2017

COURSE 1

She Crab Soup a creamy classic topped with lump crabmeat
House Greens Salad carrot, tomato, radish, red onion, lemon herb vinaigrette
Ceviche Du Jour pepper, jalapeno, onion, cilantro, lime, evoo
Coconut Curry Mussels thai chili, peanut, lemongrass, grilled baguette
½ Dozen Oysters on the Half Shell cocktail sauce and jalapeno mignonette

COURSE 2

Fish and Chips fresh cod, house cut fries, sorrel remoulade
Seared Salmon brussels sprouts, potatoes, grain mustard, apple, cauliflower puréed
Crab Pasta linguine, lemon gremolata sauce, parmesan
Grilled Lobster Tail whipped potatoes, asparagus, citrus beurre blanc
Petit Filet Mignon whipped potatoes, asparagus, roasted shallot demi-glace
Wild Mushroom & Cipollini Risotto asparagus, pecorino, truffle oil, oregano, balsamic

COURSE 3

Chocolate Torte
Raspberry Almond Crepe Cake