

Restaurant Week 2019

Lunch Prix Fixe \$26

Choice of Appetizer and Entrée

Appetizer

Sea Trout Sashimi, Mint, Pistachios and Lime

or

Creamy Tomato Soup, Crispy Sourdough and Cheddar Crouton

or

Gently Roasted Fennel Salad with Goat Cheese and Black Olives

Entrée

Wild Gulf Flounder, Potato Ravioli, Paprika Butter

or

Organic Chicken, Sweet and Sour Sichuan Pepper Glaze and Broccoli Rabe

or

Cheeseburger with Russian Dressing and Crispy Onions

House Made Sodas

8

Ginger-Lemon, Cherry-Yuzu, or Passion Fruit-Lime Soda

White Wines

Picpoul, Domaine Reine Juliette, Languedoc, France 2016 12

Albariño, Raúl Pérez Atalier, Rias Baixas, Spain 2017 17

Red Wines

Gamay, Guillaume Clusel Traboules, Coteaux du Lyonnais, France 2016 12

Tempranillo, Artadi Viñas de Gain, Rioja, Spain 2015 16

Restaurant Week 2019

Dinner Prix Fixe \$42

Choice of Appetizer, Entrée and Dessert

Appetizer

Sea Trout Sashimi, Mint, Pistachios and Lime

or

Creamy Tomato Soup, Crispy Sourdough and Cheddar Crouton

or

Gently Roasted Fennel Salad with Goat Cheese and Black Olives

Entrée

Wild Gulf Flounder, Potato Ravioli, Paprika Butter

or

Organic Chicken, Sweet and Sour Sichuan Pepper Glaze and Broccoli Rabe

or

Cheeseburger with Russian Dressing and Crispy Onions

Dessert

Warm Chocolate Cake, Salted Caramel Ice Cream

or

Roasted Pear, Pecan Praline, Cinnamon Ice Cream