



RESTAURANT WEEK MENU

\$48 Three Course Prix Fixe Dinner Menu

COURSE ONE

Choice of One:

Cup of Soup of the Day

Lettuce Wraps

choice of chicken or tofu, kimchi, pickled vegetables, shiso leaf, cucumber, jalapeno (GF)

Crispy Fried Cauliflower

general tso's sauce, sesame, scallions (VE)

Classic Caesar Salad

Mixed Greens Salad

mixed lettuces, grape tomatoes, carrots, cucumber, honey mustard dressing (V, GF)

COURSE TWO

Choice of One:

Pan Roasted Salmon

butternut squash risotto cake, baby bok choy, maple mustard sauce

Jambalaya

scallops, shrimp, sausage, fish, chicken, red rice (GF)

Steak Frites

grilled 6oz strip steak, fries, crispy onions, brandy peppercorn demi glace

Chicken Parmesan with Spaghetti

Mushroom and Lentil Cottage Pie

mushroom lentil stew, butternut squash, spinach, browned mashed potato, crispy parsnips (VE, GF)

COURSE THREE - Desserts by



Choice of One:

Warm Southern Apple Cobbler Cake

crème anglaise, vanilla ice cream

Chocolate Truffon Cake

layers of chocolate cake and dark chocolate mousse

Choice of Ice Cream or Sorbet