



**Restaurant Week
Three Courses for \$30**

First Course

Mixed Greens with Bleu Cheese Crumbles, Candied Pecans. Shredded Carrots, Grape Tomatoes, Cucumbers served with a Balsamic Vinaigrette

Or

Spicy Chicken and Cheese Soup

Second Course

Chateau Briand Wrapped in Prosciutto topped with a Pink Pepper Corn Sauce Served with Whipped Potatoes and Asparagus

OR

Pan Seared Faroe Island Salmon topped with an Orange- Mustard Cream served with an Almond Rice Pilaf and Sautéed Squash

Third Course

Port Wine Zabaione Served with Fresh Strawberries

OR

Classic Zuccotto

Pandoro Cake with a Chocolate Hazelnut Mousse Served with a Creme Anglaise