



# Restaurant Week Dinner

## Appetizers

### Roasted Artichoke and Edamame Bisque

Spinach and artichoke phyllo triangle

### Mixed Greens Salad

marinated feta, celery, roasted chickpeas, red peppers, mint vinaigrette

### Smoked Salmon Carpaccio

roasted beets, hard cooked egg, caper-citrus vinaigrette

## Entrées

### Bone-In Grilled Pork Chop

creamy polenta, broccoli rabe, amarena cherry sauce

### Cilantro-Lime Marinated Mahi-Mahi

basmati rice, avocado and red onion relish

### Beet and Caramelized Onion Ravioli

sautéed spinach, hazelnut brown butter

## Dessert

### Basmati Rice Pudding

caramelized pineapple

### Zucchini Chocolate Cake

cinnamon whipped cream, toasted hazelnuts

### Orange Cornmeal Shortcake

berry compote, gingered vanilla ice cream

**3-Course Dinner 33.12**

**Wine Pairing 18**

Executive Chef Kathleen Smith