



# Restaurant Week Lunch

## 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

### Cheddar-Apple Chicken Burger

honey mustard on brioche roll, celery root slaw, French fries

### Orange-Chipotle Shrimp Skewers

seared greens, cilantro brown rice

### 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 Lunch 20.12**

**2-Course Lunch 15.12**

Executive Chef Kathleen Smith