

# RESTAURANT WEEK 2024 DINNER

## STRAWBERRY SALAD

BABY SPINACH, WATERCRESS, FETA CHEESE, CANDIED WALNUTS  
CHERRY TOMATOES, POMEGRANATE DRESSING

## SOUP DU JOUR

STEAMED MUSSELS  
WHITE WINE BUTTER SAUCE

## SCALLOP AND SHRIMP

GARLIC BUTTER, WHITE WINE, PANCETTA BACON

## ENTREES

STUFFED LOBSTER TAIL WITH CRAB IMPERIAL  
ROASTED FINGERLING POTATO, ASPARAGUS

## GRILLED SALMON

RED CURRY COCONUT SAUCE, BROCCOLINI, SPINACH

## SAUSAGE AND SHRIMP PASTA

RED TOMATO SAUCE, PEPPERS, ONIONS, CHERRY TOMATOES

## PASTA BOLOGNESE

PAPPARDELLE PASTA, BEEF, PORK, VEAL

## DESSERT

CHOCOLATE MOUSSE  
BRANDY CARAMEL SPANISH FLAN  
SALTED CARAMEL GELATO

\$40

ENHANCE YOUR DINNER WITH ONE OF OUR WINE SPECIALS

ROSE OF MOSCATO  
LA FIERE PINOT GRIGIO  
PIERRES BLANCHES CABERNET