



RESTAURANT WEEK

September 18- 27, 2020 • Dinner \$25 per person

- FIRST COURSE -

Blue Bay Mussels
Fennel, Yummy Peppers, White Wine Butter

Butternut Squash Soup
Toasted Pepitas

Caesar Salad
Romaine, Croutons, Reggiano, Caesar Dressing

- MAIN COURSE -

Pan Seared Atlantic Salmon
Apples, Pears, Spinach, Baby Kale, Frisée,
Dijon Vinaigrette, Toasted Walnuts

Black Bean Burger
Roasted Red Peppers, Grilled Red Onion, Pimenton Mayo,
Flax Seed Rye, Eggplant Fries

Grilled Brown Sugar Glazed Pork Chop
Smashed Potato, Green Beans, Butternut Squash Purée

- DESSERT -

Fluffer Nutter Cupcake
Peanut Butter, Salted Caramel Banana Ganache, Mallow Fluff Frosting

Carrot Cupcake
Citrus Caramel, Cream Cheese Frosting