

January 22 - February 4, 2016

Lunch \$22

Please select one from each course

First Course

Blue Crab Gumbo

Or

Baby Greens Salad

Baby green, tomato, red wine vinaigrette

Second Course

Roasted Chicken Breast

Brussels sprouts, ozzety potatoes, pancetta

Or

Lake Whitefish

Blackened, mashed potatoes, chile ancho sauce

Or

Roasted Pear Agnolotti

Toasted pine nuts, sage brown butter

Third Course

Crème Brule

Or

Assorted Gelato

**The Restaurant Week menu is designed for each guest to enjoy individually;
regular restaurant menu items may be ordered in addition.*

***Beverages, tax and gratuity not included.*

January 22 - February 4, 2016

Dinner \$44 per person

Seafood Feast for 2 or more

First Course

Clam Chowder

Or

Organic Greens

Second Course

Main Lobster, Alaskan Bairdi Crab, Jumbo Roasted Shrimp

Steamed red jacket potatoes, drawn butter

Third Course

Gelato Trio

Or

White Chocolate Crème Brule