

# Restaurant Week

Jan. 21- Feb. 9

**\$25 LUNCH**

## FIRST COURSE

### LOBSTER BISQUE

*Served with Crème Franche & Lobster Meat*  
or

### CAESAR SALAD

*Romaine Lettuce, Focaccia Croutons, Parmesan & Homeade Anchovie Dressing*

## SECOND COURSE

### PAN-SEARED ATLANTIC SALMON

*Crispy Brussel Sprouta, Celery Root Puree, Calabrian Pepper Chimichurri*  
or

### BLACK TRUFFLE & MUSHROOM AGNOLOTTI

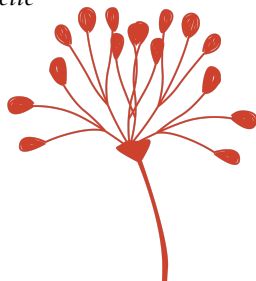
*Pan-Roasted Irwin Wild Mushrooms, Thyme Butter, Garlic & Shallot Cream,  
Parmigiano Reggiano*  
or

### MEDITERRANEAN VEGETABLES

*Oven-Roasted Vegetables Skewers, Quinoa, Sweet Corn, Tomatoes, Grilled  
Avocado, Finished with Agave Vinaigrette*

## DESSERT

**ICE CREAM OR SORBET**



# Restaurant Week

Jan. 21- Feb. 9

**\$42 DINNER**

## FIRST COURSE

### LOBSTER BISQUE

*Served with Crème Franche & Lobster Meat*  
or

### CAESAR SALAD

*Romaine Lettuce, Focaccia Croutons, Parmesan & Homeade Anchovie Dressing*

## SECOND COURSE

### PAN-SEARED ATLANTIC SALMON

*Crispy Brussel Sprouta, Celery Root Puree, Calabrian Pepper Chimichurri*  
or

### CAMBODIAN GLAZE SHORT RIB

*Jasmine Rice, Baby Bok Choy, Pickled Cucumber, Sweet & Sour Sauce*  
or

### MEDITERRANEAN VEGETABLES

*Oven-Roasted Vegetables Skewers, Quinoa, Sweet Corn, Tomatoes, Grilled Avocado, Finished with Agave Vinaigrette*

## DESSERT

### COCONUT CAKE

*Served with Pineapple Compote*  
or

### ICE CREAM OR SORBET

