



## **SUMMER RESTAURANT WEEK DINNER**

60

< Wine Pairing Optional for each course 15 >

### **CHOICE OF APPETIZER**

#### **SPINACH ARTICHOKE DIP**

Mozzarella And Gruyere Cheese, Cream, Crostinis

#### **HEIRLOOM TOMATO SALAD**

Heirloom Tomatoes, Watercress, Blue  
Cheese, Champagne Vinaigrette

#### **SALMON TIRADITO**

Serrano Chili ,Miso -Yuzu Vinaigrette, Sesame Oil

### **CHOICE OF ENTRÉE**

#### **LOBSTER MAFALDINE PASTA**

Maine Lobster, Uni Butter, Chili Flakes

#### **ROASTED GARLIC CHICKEN**

Pommes Puree, Broccoli Rabe, Calabrian Chili Salsa Verde

#### **BRANZINO ST. TROPEZ**

Sauteed Spinach, Whipped Potatoes, Lemon-Caper Sauce

#### **FILET MIGNON AU POIVRE**

Truffle Fries  
(15 Supplemental Fee)

### **CHOICE OF DESSERT**

#### **KEY LIME PIE**

Key Lime Custard, Graham Cracker Crust, Red Berry Sauce

#### **CHOCOLATE CAKE**

Chocolate Sauce, Whipped Cream