



January 12 – January 22, 2012

3 for \$30
(Choose one for each course.)
optional wine pairing \$15

STARTER
Mussels

smoked paprika cream, grilled bread

Grilled Romaine Lettuce

blood orange, beets, fennel, creamy dressing

Butter Poached Lobster

fennel, lobster cream

(\$5 supplemental charge)

Roasted Wild Mushrooms

crispy farm egg, sourdough toast, arugula

ENTRÉE

Potato Crusted Trout

olive oil braised kale, cauliflower purée, crispy leeks

Grilled Triggerfish

shrimp risotto, swiss chard, saffron broth

(\$5 supplemental charge)

Seared Duck Breast

red wine braised cabbage, black rice, sweet
potato purée

Hickory Grilled Hanger Steak

duo of potato, collard greens, onion soubise

DESSERT

Tangerine Pot de Crème

pistachio shortbread

Mountain Apple Cobbler

cinnamon ice cream

Devil's Food Cake

chocolate pudding, port-cherry syrup, hazelnuts

Chef's Selection of Artisan Cheeses

with accompaniments

No Substitutions please
Menu subject to change

January 12 – January 22, 2012

3 for \$30
(Choose one for each course.)
optional wine pairing \$15

STARTER
Mussels

smoked paprika cream, grilled bread

Grilled Romaine Lettuce

blood orange, beets, fennel, creamy dressing

Butter Poached Lobster

fennel, lobster cream

(\$5 supplemental charge)

Roasted Wild Mushrooms

crispy farm egg, sourdough toast, arugula

ENTRÉE

Potato Crusted Trout

olive oil braised kale, cauliflower purée, crispy leeks

Grilled Triggerfish

shrimp risotto, swiss chard, saffron broth

(\$5 supplemental charge)

Seared Duck Breast

red wine braised cabbage, black rice, sweet
potato purée

Hickory Grilled Hanger Steak

duo of potato, collard greens, onion soubise

DESSERT

Tangerine Pot de Crème

pistachio shortbread

Mountain Apple Cobbler

cinnamon ice cream

Devil's Food Cake

chocolate pudding, port-cherry syrup, hazelnuts

Chef's Selection of Artisan Cheeses

with accompaniments

No Substitutions please
Menu subject to change