

Spring Restaurant Week

APRIL 27TH - MAY 4TH



APPETIZER (choose one)

French Onion Soup

Wedge Salad

Baby romaine, croutons, cherry tomatoes, blue cheese and green goddess vinaigrette

Mussels Marinere

White wine, cream sauce

Deviled Eggs with Caviar (add \$5)

MAIN COURSE (choose one)

Rosemary Marinated Hanger Steak

Tomato jam, shallots and potato gratin

Herbed Pan-Seared Branzino

Tomato, white wine, herb and caper sauce served with potatoes Lyonnaise and sautéed spinach

Aless's Famous Chicken

(chef's momma's recipe) served over pasta with jus and haricots vert

Black Truffle Pappardelle

Fresh pappardelle pasta with black truffle cream sauce

DESSERT

Lemon Tart

Chocolate Mousse

Napolean Cake