

PRE-FIXE MENU, \$39 PER PERSON

STARTERS

Beef Barley Soup

Clams Aqcqua Pazza

Chopped Tomatoes, Garlic Confit, Parsley, Red Onion, Crushed Red Pepper, Crusty Bread

Salade de Chèvre

Warm Goat Cheese, Toasted Baguette, Mixed Greens, Walnuts, Lemon Vinaigrette

Sizzling Extra Thick Cut Bacon, Thai Chili Glaze, Scallions

MAIN COURSE

Broiled Salmon, Apricot Honey Glaze, Vegetable Fried Rice

Roasted Cod Romesco, Olive Almond Salad

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Truffle Shrimp Risotto,

Creamy Risotto flavored with truffle oil, Parmesan Cheese, Fresh Herbs,

Chicken Schnitzel, Lemon Caper Butter Sauce, Grilled asparagus, Mashed Potatoes

*8oz Filet Mignon Madeira (\$10 supplement)
Mushrooms Duxelles, Brioche Toast point, Dijon Mustard, Madeira wine sauce

DESSERT

Creme Brulee

Flourless Chocolate Cake

^{*} consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

^{**} Before placing your order, please inform your server if a person in your party has a food allergy