



## *RESTAURANT WEEK*

### **3 Course Dinner Menu**

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#### *FIRST COURSE // choose 1*

##### **Jonagold Apple Salad**

arugula, pecorino, shaved fennel, cracked black pepper crostini, champagne vinaigrette

##### **Golden Beet Ravioli**

ricotta and walnut filling, cranberries, pumpernickel croutons, mache, orange vinaigrette

##### **Spicy Sausage Anolini**

Parmigiano Reggiano, basil, arrabiata

##### **Butternut and Acorn Squash Ravioli**

oregano, sweet walnut butter sauce

#### *SECOND COURSE // choose 1*

##### **Black Pepper Pappardelle**

oxtail ragu, celery root, Pecorino, parsley, olive oil

##### **Bay Scallop Risotto**

Acquerello rice, bay scallops, white wine, chili thread, parmesan, julienne preserved lemon, garlic chips

##### **Maine Lobster Ravioli**

creamed spinach, julienne red and yellow peppers, chives, lobster butter sauce

##### **Slagel Farm Chicken "Valdostano"**

prosciutto, Fontina Val d'Aosta, Tuscan kale, polenta, fig jus

#### *THIRD COURSE // choose 1*

##### **Profiteroles**

gelato, Valrhona Chocolate sauce

##### **Spiced Fruit Cornucopia**

house made cinnamon waffle cone, mascarpone brandy cream, apple raisin compote, walnut, butterscotch sauce

##### **Torta Di Cioccolato**

flourless chocolate cake, tart cherry compote, vanilla gelato, pistachio praline

**\$ 4 8 / p e r s o n**

\*The Restaurant Week menu is designed for each guest to enjoy individually; regular restaurant menu items may be ordered in addition. \*\*Beverages, tax and gratuity not included. Cannot be combined with any other offer or coupon, including Special Occasion Club discount.