



Restaurant Week

March 19th - 25th 2018

Trust the food you eat!

We cook all menu items to order, from scratch. We have no freezer or microwave.
You can be sure your food is not only delicious, but also extremely fresh!

First Course

Lemon and Roasted Chicken Soup

Wild Rice, Baby Spinach, Lemon & Thyme Infused Oil

Organic Arugula Salad

Fresh Blueberries, Toasted Almond Granola, Goat Cheese, Red Onions, Balsamic Vinaigrette

Second Course

Herb Roasted Campanelli Farms Chicken

Herb Roasted Fingerling Potatoes, Heirloom Carrots, French Green Beans, Lemon Caper Au Jus

Prince Edward Island Mussels

Sautéed Onions, Caramelized Fennel, English Peas, White Wine & Fresh Dill Butter Sauce, Pomme Frites

Poached Norwegian Salmon Crepe

Spring Asparagus, Red Onions, Oven Roasted Tomatoes, Toasted Almonds, Pomme Frites

Third Course

Chocolate Mousse

Fresh Raspberry Puree, Toasted Hazelnuts, Whipped Cream

Pear and Walnut Strudel

Tahitian Vanilla Sauce, Whipped Cream