

20Nine Restaurant & Wine Bar

\$35/per person – Restaurant Week Dinner Menu

with wine pairing for each course as an option at \$30

1st course options

Caesar salad - crisp romaine, shredded parmesan, croutons, caesar dressing

Wedge Salad - fresh Iceberg lettuce, tomatoes, bacon, blue cheese, fried shallots and blue cheese dressing.

Soup- Rosemary chicken vegetable soup

2nd course

****Pork Filet** - Roasted potato, Hickory smoked baby carrots, House apple sauce

****Duck Breast** - Beets 2 ways, Apricot demi, Pistacio, Fried thyme

Beef Confit Ravioli - house ricotta, sundried tomato, shaved parmesan, gremolata, egg yolk.

vegetarian option

***Veggie Not A Pot Pie** - Onion, Carrot, Celery, Corn, Wild mushroom, Puff pastry

\$\$\$ additional \$\$29.99

\$\$ 8oz Grass Fed Angus Tenderloin - seared foie gras, crispy asparagus, Cherry Demi glace, Maldon

3rd course -

****Classic Creme Brulee** - vanilla bean custard

****French Chocolate Cake** - creme anglaise, Berry Coulis

Vanilla-bean Cheesecake - fresh berries

Bread pudding - streusel, sweet cream

**=gluten free