

## RESTAURANT WEEK MENU

August 12 - 26, 2017

\$35 per person

**Add Optional Wine Pairings for \$25**

### *Salad Course*

Tossed Salad

or

Caesar Salad

*2015 Hess "Shirtail Creek Vineyard" Chardonnay, Monterey*

### *Entree Course*

*All entrees are served with a Glazed Carrot and Smashed Potatoes*

**Add a Classic Oscar Topping (Asparagus, Jumbo Lump Crab & Hollandaise) \$15**

6 oz. Prime Filet Mignon

or

12 oz. Prime Ribeye

or

Broiled Salmon with Maître d' Butter

or

16 oz. Pork "Rib" Chop with House Made Applesauce

*2015 Meomi Pinot Noir, California or 2015 Justin Cabernet Sauvignon, Paso Robles*

### *Dessert Course*

Chocolate Cake

or

Carrot Cake

*Noval "Black" Porto, Portugal*

Price does not include tax and gratuity. No split plates or substitutions please.

*A portion from each Prix Fixe dinner purchased during Restaurant Week will be donated to Culinaria and the programs it supports.*