

# Restaurant Week

August 12 -26, 2017

**Restaurant Week Menu**

3 Course Luncheon Menu

\$15

## Appetizer

### Soupe A L'Oignon

Caramelize Sweet Onion,  
Vermouth, Sherry Wine, Beef Jus, Gruyere, Crostini

### Crab Cake

*Blue Swimming Lump Crab,  
Petite Salad with a  
Lemon Mustard Aioli*

## Entrée

### Lox Toast

*Herb cream cheese,  
Norwegian smoke salmon,  
shave onion, poached egg,  
crispy capers.*

### The Club

*Garlic aioli, arugula, avocado, tomato, shaved turkey, bacon, gruyere cheese*

## Dessert

### Pear William Cake

*Vanilla chiffon cake layered with pear Bavarian mousse, topped with a caramel mirror glaze  
and sliced toasted almonds.*

### Truffle Mousse Cake

*3 layer marble cake separated by a layer of dark and  
white truffle mousse,  
smothered with  
dark chocolate ganache.*

# 3 Course Dinner Menu

\$35

## Appetizer

### Soupe A L'Oignon

Caramelize Sweet Onion,  
Vermouth, Sherry Wine, Beef Jus, Gruyere, Crostini

### Crab Cake

*Blue Swimming Lump Crab,  
Petite Salad with a  
Lemon Mustard Aioli*

### Mimosa Salad

*Spinach, Shave Onion,  
Hard Boiled Eggs,  
Fine Herbs, Cherry Tomato,  
with a House Vinaigrette*

## Entrée

### Pesto crusted Chilean Sea bass with a White Bean Cassoulet

Basil pesto, sun-dried tomato  
apple smoked bacon, Northern beans, micro-greens

### Lamb Lollipop

Half Rack of New Zealand Lamb, Root Puree, Arugula, Market Tomato, Figs, Infuse Oil,  
Blackberry Jus

## Dessert

### Pear William Cake

*Vanilla chiffon cake layered with pear Bavarian mousse, topped with a caramel mirror glaze  
and sliced toasted almonds.*

### Truffle Mousse Cake

*3 layer marble cake separated by a layer of dark and  
white truffle mousse, smothered with  
dark chocolate ganache.*