



2017 Restaurant Week
Monday, January 16, 2017 – Saturday, January 21, 2017

Lunch 11:00 A.M. to 3:00 P.M.
Dinner 3:00 P.M. to Close

LUNCH SPECIAL

Choice Of Starter

Zinc Salad

with Mixed Field Greens, Peaches, Texas Goat Cheese, Tobacco Onions,
Pecans, Grape Tomatoes & Orange Sherry Vinaigrette

-or-

Today's Soup

Entrée

Daily Special

Dessert

Warm Black Berry Crostata

with Vanilla Bean Ice Cream and Salted Caramel

Lunch @ \$15.00 per person

DINNER SPECIALS

Choice Of Starter

Seared Diver Sea Scallop

With preserved lemon-Potato Mousseline, Toasted Brioche, Domestic Caviar
-or-

Beef Tenderloin Carpaccio

With Calabrese Pepper Aioli, Fried Capers and Arugula

Choice Of Entrée

“Coq au Vin” Red Wine Braised Chicken Leg and Thigh

with Mushroom Risotto

-or-

Grilled Atlantic Salmon

with Pomme Aligot, Grilled Asparagus and Sauce Bearnaise

Dessert

Warm Black Berry Crostada

with Vanilla Bean Ice Cream and Salted Caramel

Dinner @ \$35.00 per person