



RESTAURANT WEEK 2017

THREE COURSES

\$34 PER PERSON
PLUS TAX AND GRATUITY

THREE COURSES + WINE

\$50 PER PERSON
PLUS TAX AND GRATUITY

COCKTAIL SPECIAL:

JACK SKELLINGTON 12

CABO WABO BLANCO, RUM CHATA,
PUMPKIN SPICE SYRUP, CINNAMON SUGAR RIM

Please choose one item from each category

APPETIZER

SHRIMP AND BUTTERNUT BISQUE
SHRIMP, CRÈME FRAÎCHE, PEPITAS

ROASTED OCTOPUS SALAD
CHORIZO CHIMICHURRI, CRISPY GARBANZO, SAFFRON AIOLI

BEET SALAD
ARUGULA, RASPBERRY VINAIGRETTE,
GOAT CHEESE CROQUETTES

Terranoble, Sauvignon Blanc, Chile '16

ENTREE

PROSCIUTTO WRAPPED MONKFISH
ROASTED FINGERLINGS, PESTO,
ARTICHOKE BLACK OLIVE TAPENADE,
SAFFRON TOMATO FONDUE

GRILLED SIRLOIN TIPS
ROASTED GARLIC PERUVIAN POTATOES, RED WINE REDUCTION,
CITRUS GREMOLATA

PORK TENDERLOIN
SWEET POTATO CHORIZO SHIITAKE HASH, SWEET PEPPERS,
DIJON APPLE CIDER REDUCTION

VEGETABLE NAPOLEON
MASHED CELERY ROOT, ROASTED BEETS, SMOKED TOMATO,
CURRIED CAULIFLOWER PUREE, GARLIC CONFIT

Vigneti del Sole, Montepulciano d'Abruzzo, '15

DESSERT

MAPLE GINGER CRÈME BRÛLÉE
STRAWBERRIES & WHIPPED CREAM

APPLE CRISP
CINNAMON GELATO

MILK CHOCOLATE POT DU CREME
ESPRESSO WHIPPED CREAM

Villa Campobello, Il Santo Vin Santo, Tuscany, NV



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