

# Restaurant Week

2 dinners x 3 courses for \$35

## Course 1

### **STRAWBERRY AND TOASTED HAZELNUT SALAD**

Mixed baby greens, goat cheese, balsamic vinaigrette, pomegranate molasses drizzle.

### **GRILLED WILD MUSHROOMS**

Mixed greens, walnuts, Gorgonzola.

### **FRESH BASIL MARINATED MOZZARELLA**

Tomato confit, crisp pancetta.

## Course 2

### **SPIT-ROASTED PORK CHOP**

Parmesan mashed potatoes, pickled cabbage, roasted pear, peppercorn sauce.

### **PENNE GORGONZOLA**

Toasted hazelnuts, black pepper, parsley.

### **ASIAGO CRUSTED TILAPIA**

Pan seared with Asiago and Parmesan cheeses, fresh chive butter-sauce.

## Course 3

### **CHOCOLATE HAZELNUT TORTE**

Dark chocolate ganache, vanilla bean ice cream.

### **CAFFÈ AFFOGATO**

White chocolate ice cream, espresso, fresh whipped cream.

### **VANILLA CRÈME BRÛLÉE**

Classic vanilla custard, caramelized sugar crust.