RESTAURANT WEEK DINNER MENU

APPETIZERS

Strawberry Goat Cheese Salad

Mixed greens, tossed with strawberry vinaigrette, red onion, goat cheese, candied walnuts and fresh strawberries

Seared Scallops with Quinoa

Served on an apple salad with butternut squash puree

Roasted Beet Root Napoleon

With walnut, chives and cream (V)



ENTRÉES

Herb Crusted Rock Fish

Carrots, ginger puree, asparagus, roasted fingerling potatoes

4 oz Bacon Wrapped Tenderloin Filet

Garlic mashed potatoes, grilled asparagus and a red wine jus

Vegan Burrito Bowl

Quinoa, black beans, corn, pico de gallo, guacamole and sour cream

DESSERT

Chef's daily creation