

Baltimore Restaurant Week

3 Coourses-\$35.00

Appetizer

Butternut Squash Bisque (V)

Topped with Shredded Parmesan and Sour Cream

Duck Fat Fries

Crispy Brussels Sprouts-Salted and finished with Herbed Honey (V)

Salad

Caesar Salad with House Made Caesar Dressing

Garden Salad with Field Greens, Cucumbers, Onions, Hearts of Palm,
Kalamata Olives, Grape Tomatoes and a Balsamic Vinaigrette (V)

Waldorf Salad-Celery, Walnuts, Apples, Dried Cranberries,
Mixed Greens, Red Onions and a Tangy Mayo Dressing (V)

Main:

Crab Cake Platter with Sautéed Kale with Applewood Smoked Bacon
and Mashed Potatoes

Mango Vegetable Curry with Broccoli, Carrots, Squash, Bell Peppers,
Dried Cranberries and Red Onions served with Cous Cous (V)

Petit Filet- 6oz. with Duck Fat Roasted Fingerling Potatoes, Sautéed
String Beans and a Balsamic Reduction

Desserts \$8.00

***Edgar Allan Pate~** Milk, Dark and White Chocolate. Topped with a Raspberry Madeira Sauce and Whipped Cream

***Chocolate Chip Cheese Cake-** with Chocolate Sauce Whipped Cream

***CHIPWICH-** Two Large-Warm Chocolate Chip Cookies, Vanilla Ice Cream, Chocolate and Caramel Sauces, Whipped Cream and Chocolate Chips

***Caramel Apple Bread Pudding** _____ with Cream Cheese Icing a la Mode

***Red Velvet Cake-** Red- Chocolate Sponge Cake with Cream Cheese Icing, Melba Sauce and Whipped Cream
