

Restaurant Week Dinner Menu

Three Courses for \$35.00

First Course

Choice of One

Pear & Blue Salad

Foie Gras

Cream of Crab Soup

Second Course

Choice of One

Filet Mignon au Poivre

w/Potatoes Gratine & Asparagus

Duck Breast

w/Cherry Demi~Glace, Au Gratin Potatoes & Haricovert

Sea Bass

Topped w/Crabmeat w/Risotto & Asparagus

Risotto

w/Exotic Mushroom Mix

Third Course*

Choice of One Assorted Pastry

*No room for dessert? Ask for a glass of House Wine instead