SELECT ONE ITEM FROM EACH COURSE

FIRST COURSE-APPETIZERS/SALAD

Choice Of:

Soup du Jour
Truffle Pommes Frites, housemade aioli
Arancini di Riso, crispy cheese risotto, lemon pesto, fresh basil, marinara
Mussels, sauteed tomatoes and spinach, lemon garlic wine broth, grilled toasts
Stuffed Cubanelle Peppers, Italian sausage, mozzarella, marinara, fresh basil
Caesar Salad, hearts of romaine, aged parmesan, croutons, housemade dressing

SECOND COURSE- ENTREES

Choice Of:

Vegan Plate du Jour
Burger du Jour, pommes frites
Chorizo Mac and Cheese, seashell pasta, grilled onions, braised butternut squash, cheddar & Romano cheeses
Potato Gnocchi, caramelized onions, sweet peas, tomato-vodka cream sauce, Romano cheese
Roasted Chicken Breast, asiago-pine nut crust, Chardonnay cream, ham-bacon-snow pea risotto, green beans
Veal Francaise, Chardonnay-lemon butter sauce, capers, grilled asparagus
Duck au Vin, red wine braised, shiitake mushrooms, baby carrots, pearl onions, egg noodles
Crab Stuffed Salmon, Chardonnay-lemon cream sauce, wild mushroom risotto, roasted vegetables
B.B.Q. Ribs, St.Louis cut, Asian barbecue, pommes frites, mixed vegetables

THIRD COURSE-DESSERTS

Choice Of:

Housemade Ice Creams (Trio) & Sorbets (Trio)
Chocolate Mousse with Hazelnut Ice Cream
White Chocolate and Vanilla Cream Brulee
Chocolate Cake with Vanilla Bean Ice Cream
Lemon Vanilla Bean Cheesecake

3 COURSE $40 PRIX-FIXE-MENU + TAX
AUTOMATIC 20% GRATUITY
NO COUPONS OR DISCOUNTS

Considering pairing with a Stoli Cosmo!