



Restaurant Week Complete Four Course Prix Fixe Dinner

\$35.10

*Choice of Appetizer, *Bonus Pasta Course, Entrée and Dessert*

** Choose One Pasta Course for the Entire Table*

appetizer

corn soup

roasted corn, bacon, sweet pepper

three beet carpaccio

arugula, great hill bleu, toasted walnuts

pan roasted mussels

garlic, saffron, white wine, chorizo, toast points

bonus pasta course

penne alla norma

eggplant, tomatoes, fresh cheese

rigatoni arrabbiata

italian sausage, sweet peppers, fresh mozzarella

mushroom fettuccini

local and exotic mushrooms, marsala, spinach

spaghetti with chicken and pesto

grilled summer squashes, fresh tomato, parmesan

entree

pan fried asian catfish

succotash, summer slaw, remoulade

seared long island duck

caramelized peaches, savory bread pudding, watercress

grilled bistro filet

potato gratin, roasted tomato, grilled red onions, arugula, aged balsamic

dessert

milk chocolate pana cotta

brandied cherries, mini canoli

ricotta pear tart

macerated fruit, candied lemon

duo of sorbet

tropical fruit soup, fresh berries

Chef de Cuisine – Paul Healey