

RESTAURANT WEEK MENU
THIRTY-FIVE DOLLARS PER PERSON

APPETIZERS (choice)

Vegetable Parmesan Risotto with Balsamic Drizzle

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**Smoked Rainbow Trout with Horseradish-Dill Crema**

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Garlic Butter Shrimp with Capers, Tomato and Wild Mushrooms

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**Beef Tips Au Poivre with Smoked Gouda and Bacon Cream Sauce**

**INTERMEZZO**

**Mango Sorbet**

**ENTRÉE (choice)**

**Zinfandel Braised Beef Cheeks, Mashed Yellow Potato, Snow Peas**

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Apricot-Orange Glazed Wild Alaskan Salmon, Jasmine Rice, Asparagus

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**Mongolian Seitan Vegan Stir Fry, Jasmine Rice**

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Applejack Brandied Chicken Breast, Mashed Potato, Green Beans

DESSERT

Vanilla Bean Crème Brulee