



Summer Dinner Restaurant week 2019
August 12-18th

FIRST COURSE

Salmon Tartare

truffle fries, béarnaise, pea shoots

Maryland Soft Shell Crab Tempura

tomato aioli, scallion salad

Grilled Watermelon Salad

duck prosciutto, blue cheese, peach, arugula, fig vinaigrette

Summer Melon Gazpacho

Orange blossom watermelon, Crenshaw, honey dew, mint, basil

MAIN COURSE

Yellow Corn Ravioli

roasted local tomatoes, garlic, ricotta salata, oregano

Duck Bolognese

spaghetti, stracciatella, basil

Branzino

Summer zucchini, corn, lobster jus

Filet Mignon

basil pomme purée, cherry tomato, rosemary jus (sup15\$)

DESSERTS

Peach Melba

roasted peach compote, vanilla Chantilly, raspberry sauce, peach sorbet

Snickers Torte

nougat mousse, soft caramel, chocolate biscuit, roasted peanuts

Strawberry Shortcake

vanilla biscuit, strawberry compote, mascarpone Chantilly, basil ice cream