

The DELEGATE

RESTAURANT WEEK

3 COURSE MENU | \$55 PER PERSON

APPETIZER - CHOOSE ONE

DEVILED EGGS

smoked bacon, chives, pickles, paprika

CHEESE FLAT BREAD

mozzarella cheese, parmesan cheese, fire roasted tomato sauce

SUGGESTED PAIRING

kim crawford pinot grigio - \$10

ENTREE - CHOOSE ONE

SEARED SALMON

herb crusted, roasted brussels sprouts, mashed potatoes, lemon veloute sauce

ROASTED CHICKEN

10oz oven roasted skin on breast, roasted hericot verts, crispy pancetta, mixed baby potatoes, citrus jus

DC CAJUN PASTA

*fettuccine, cajun cream sauce, mushrooms, peppers, okra
+ chicken 6 | + shrimp 8 | + andouille sausage 6*

SUGGESTED PAIRING

trinity oaks chardonnay - \$8

DESSERT

BERRY COBBLER

whipped cream, raspberry sauce, strawberries

SUGGESTED PAIRING

ruffino prosecco - \$10



THOMPSON
RESTAURANTS