



## Restaurant Week Spring 2017

### First Course

#### **Crab Gazpacho**

**Beet and Goat Cheese Salad-** mixed greens, candied pecans, cranberries,  
honey balsamic vinaigrette

**Spinach & Fried Oyster Salad-** blue cheese, smoked grape tomatoes, bacon vinaigrette

**½ dz Oysters on the ½ Shell-** orange zest, pomegranate, grilled fennel

**Shrimp & Polenta-**crispy goat cheese polenta, saffron, shrimp & smoked sausage

### Second Course

**Pan Fried Rainbow Trout-** over barley succotash, chipotle aioli

**Seared Salmon** - dill yukons, braised greens , brown sugar meyer lemon glaze

**Crab Cakes** basmati rice , asparagus, house tartar sauce

**Seafood Stew-** shrimp, mussels, clams, jalapeno, bell pepper, cilantro,  
coconut milk & palm oil over jasmine rice

**Steak Frites-** 8oz dry rubbed hangar steak, yucca fries, roasted garlic & radish aioli

**Roasted Cauliflower & Rice Casserole-** with gruyere, grilled spring onions  
& maitake mushrooms

### Third Course

**Blueberry & Basil Panna Cotta** with local honey & house made granola

**Pots de Creme** with bruleed mint marshmallow