

# Spring RESTAURANT WEEK

April 21-25

\$56pp

pair each  
course  
with wine  
\$30

## FIRST

---

### CAMELOT CHICKEN

coconut encrusted chicken tenders, coconut honey mustard

### OYSTERS ROCKEFELLER

creamed spinach, garlic herb gratin, parmesan, balsamic reduction

### WHIPPED BRIE

apricot jam, pistachio, hot honey, focaccia

### *Suggested Wine Pairing*

VON WILHELM HAUS / SPATLESE RIESLING / MOSEL, GERMANY

## SECOND

---

### JULIUS CAESAR

crisp romaine, parmesan reggiano, garlic herb crouton, parmesan crisp, caesar dressing

### GREEN BURRATA SALAD

baby spinach, micro arugula, peas, burrata, pistachio, lemon herb vinaigrette

### PEA & ASPARAGUS SOUP

roasted garlic creme fraiche, grilled asparagus tips

### *Suggested Wine Pairing*

NAUTILUS / SAUVIGNON BLANC / MARLBOROUGH, NEW ZEALAND

## THIRD

---

### FILET MIGNON

5oz filet mignon topped with sun-dried tomato butter, garlic mashed potatoes and asparagus

*upgrade to an 8oz Filet for \$25*

### COASTAL HALIBUT

fingerling potato, haricot vert, melted leeks, lemon tarragon vin blanc

### CHICKEN MARSALA

free-range chicken breast, sweet marsala wine, mushrooms, chicken stock, whole butter, garlic mashed potatoes and asparagus

### GNOCCHI ARRABBIATA

pomodoro tomato, garlic, chili flake, parmesan, basil

### *Suggested Wine Pairing*

DOMAINE DU ROUJOI "SILEX" / PINOT NOIR / FRANCE

## DESSERT

---

### BLACK CHERRY BOURBON CREME BRULEE

caramelized vanilla custard  
infused with black cherries and  
bourbon topped with dark  
chocolate pistachio bark \$12

### PAM STURKEY'S CARROT APPLE CAKE

layers of moist carrot cake and  
spiced apple cake with pecans  
and cream cheese frosting \$12