



*Restaurant Week May 2018 -*

*Lunch 3 course for \$15*

**Starter:**

**Classic Caesar Salad ~ romaine, herbed croutons, parmesan, creamy anchovy dressing**

**Carrot Bisque\* ~ puréed carrot-ginger soup, orange yogurt**

**Entree:**

**Quiche du Jour ~ chef's choice quiche, mixed greens, basil balsamic vinaigrette**

**Chicken Cordon Bleu ~ panko crusted chicken thigh, crispy speck, potato & asparagus, gruyere mornay**

**Soutzoukakia ~ beef & veal meatballs, red wine-tomato sauce, farro-olive-cucumber pilaf**

**Sesame Tuna ~ seared ahi tuna w/ sesame seeds, lemon couscous, charred leeks, romesco sauce**

**Dessert:**

**Lemon-Lime Polenta Cake\* ~ strawberry sorbet, mint tuille**

**Brown Butter Blondie ~ vanilla ice cream, candied pecans**

## *Restaurant Week Spring 2018 - Dinner*

*3 course for \$25*

### **Starter:**

**Classic Caesar Salad** ~ romaine, herbed croutons, parmesan, anchovy dressing

**Carrot Bisque\*** ~ puréed carrot-ginger soup, orange yogurt

**Apple Bruschetta** ~ fromage fort, pickled apple relish, crispy speck, toasted crostini

**Salmon Pate** ~ John Cross salmon, caper, pickled red onion, toasted pita

### **Entree:**

*Risotto Primavera\** ~ asparagus, peas, mushrooms, leeks, arborio rice, feta

*Chicken Cordon Bleu* ~ panko crusted chicken thigh, crispy speck, potato & asparagus, gruyere mornay

*Plath's Pork\** ~ bone-in smoked pork chop, baked arugula polenta, pickled apple relish, red-eye hollandaise

*Soutzoukakia* ~ beef & veal meatballs, red wine-tomato sauce, farro-olive-cucumber pilaf

*Sesame Tuna* ~ seared ahi tuna w/ sesame seeds, lemon couscous, charred leeks, romesco sauce

### **Dessert:**

**Lemon-Lime Polenta Cake\*** ~ strawberry sorbet, mint tuille

**Brown Butter Blondie** ~ vanilla ice cream, candied pecans

*Salette*  
**BISTRŌ**