

TWISTED OLIVE

Restaurant Week Three Course Dinner

First Course

Cup of Soup DuJour

or

Mixed Greens w/ Roasted Pepitas, Shaved Manchego Cheese, Pomegranate Vinaigrette

or

Smokey Eggplant Dip w/ Crostini

Second Course

Rabbit Tagine w Couscous

or

Bison Meatloaf w/ Dauphinois Potatoes and Tomato Jam

or

Shrimp Chermoula w/ Manchego Polenta

or

Angel Hair Pasta with a Pumpkin Cashew Sauce

Third Course

London Fog Cake w/ Honey Vanilla Icing

or

My Sister's Bake Shop Apple Cheese Torte

or

Blood Orange Sorbetto

Three Courses \$25