



RESTAURANT WEEK

THREE - COURSE PRIX FIXE DINNER MENU

"Extended Restaurant Week" Menu is available during regular dinner hours
from January 8th thru January 21st

\$30.07 per person plus tax & gratuity
No substitutions please; tax, gratuity, and beverages not included

Make one selection from the starter course or the salad course

Starter Course

Smoked Salmon Bruschetta
pastrami rubbed smoked salmon, feta,
peppers, tomatoes, toasted baguette

Barbecue Lamb Egg Roll
lavender barbecue sauce, kimchi

Crab Pot Stickers
Japanese mustard

Salad Course

Boston Baby Bibb Salad
walnuts, oranges, grape tomatoes,
Shropshire blue cheese, aged sherry vinaigrette

Kyma Greek Salad
kalamata olives, grape tomatoes, sweet onions,
baby red romaine, oregano vinaigrette

Grilled Hearts of Romaine
sundried peppers, wonton crisps, fried egg,
miso caesar dressing

Entrée Course

Jumbo Lump Crab Cakes
ginger fingerling potatoes, grilled asparagus,
teriyaki hollandaise

Barbecue Lamb Shank
braised, lavender cardamom sauce,
mint couscous

Miso Marinated Black Cod
coconut milk, black sticky rice,
carrot ginger sauce

Braised Short Ribs
Cedar River Farm natural beef, port wine,
roasted garlic Yukon mash

Wild Mushroom & Tofu Fried Rice
asparagus, ginger, corn, bok choy,
mushroom soy, bamboo rice

Shanghai Shrimp
wok-seared shrimp, stir fried vegetables,
rice noodles, spicy garlic sesame broth

You may also substitute any of the following entrees for an additional \$5.00

Thai Red Snapper
Thai citrus basil sauce, wasabi mashed
potatoes, snow pea sesame stir fry

Blueberry Crusted Lamb Loin
sundried blueberries, balsamic lamb au jus,
wild mushroom truffle flan

Dessert Course

Tiramisu

You may also substitute any of the following desserts for an additional \$4.00

Cheesecake ** Chocolate Truffle Cake