



dine downtown

Includes a glass of Chef-selected red or white wine, any draft beer, or alcohol-free beverage

first course

Please Choose One

Sliced Ahi Sashimi

with fresh wasabi and ginger-soy syrup

Roasted Pecan-Smoked Bacon "Chop"

with maple glaze and wild frisée salad

second course

Please Choose One

Pan-Roasted Salmon

with Bloomsdale spinach, fingerling potatoes
and wild chive butter

Braised Lamb Shank

with wilted Swiss chard, buttermilk
mashed potatoes and red wine pan jus

Petit New York Strip Steak Diane

with brandied mushroom sauce, French beans and roasted potatoes

third course

Please Choose One

Citrus-Scented Crème Brûlée

with sugar cookies

Chocolate Mousse Cake

with chocolate sauce

\$30 per person

Jay C. Veregge ~ Executive Chef

Menu only offered January 9-18, 2012. Price includes all three courses.

Not valid with any other offer. Split entrées not permitted.

Gratuity and sales tax not included. Service charge of 20% will be added to parties of eight or more.

A corkage fee of \$10 will be applied per 750 ml bottle brought into the restaurant.