



Restaurant Week Dinner Menu \$30.00

Starters

Cream of Asparagus Soup

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Autumn Salad

Assorted Mixed Greens, Roasted Butternut Squash, Dried Cranberries, Pears, Apples, Candied Walnuts, Gorgonzola

Cheese and Pomegranate Dressing

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Crab Cake with Serrano Cream Sauce and Pear-Fennel Slaw

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Eggplant Roulade with Tomato Sauce

Entrées

Lamb

Lamb Chops with Roasted Fingerling Potatoes, Grilled Asparagus and Pinot Noir Sauce

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Swordfish

Grilled Swordfish with Carrot Parsnip Puree, Sautéed Spinach, Crispy Parsnip Garnish and Balsamic Brown Butter

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Risotto

Butternut Squash Risotto and Shitake Mushrooms

Desserts

Poached Pear with Pinot Noir Reduction

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Galatobourekó with Cinnamon Syrup