

Third Thursday

Prix Fixe Menu Thursday, July 21st, 2016 5-8pm \$35



Meritage Pulled Pork Grilled frisée laced with a D'Affinois vinaigrette



Choice of:

Tuscan Style Cioppino

Lobster, shrimp, sea bass, PEI mussels with a Pinot Noir tomato broth

Portobello En Papillote

Seared portobello mushrooms, toasted barley, and asparagus Drizzled with a charred carrot-onion beurre blanc

Sunset Pasta

Cavatappi with roasted chicken, baby vegetables with a chicken jus lié



Mascarpone Mousse and Berries with balsamic marinated berries.



Small Plates will also be available

Cheese Plate \$20

Selection of 5 artisan cheeses served with spiced walnuts, marinated olives, and crostinis

Charcuterie Plate \$20
Selection of cured meat served with whole grain
mustard and crostinis

bread and roasted vegetables

Mediterranean Plate \$15/\$25 Chef's selection of house-made hummus served with pita