



Restaurant Week 2023

\$45 Per Person++

\$35 Wine Pairing

1st Course

Beef Carpaccio

Prime tenderloin, arugula, capers, parmesan cheese, garlic oil, cracked black pepper

La Vite Lucente Tuscan Blend '18

Bahamian Conch Fritter

Conch, aromatic vegetables, key lime aioli

Pine Ridge Chenin Blanc Viognier, Napa Valley '21

Brussel Sprouts

Brussel sprouts, candied walnuts, butternut squash, bourbon reduction

Argyle Pinot Noir, Willamette Valley '21

2nd Course

Morel Bisque

Morel mushrooms, sherry wine, cream

Chateau Mont Redon Chateauneuf Du Pape '17

Cranberry Apple Salad

Arugula, dried apples, cranberries, walnuts, red onion, blue cheese, apple vinaigrette

Mer Soleil Silver Unoaked Chardonnay, Monterey '18

Wedge Salad

Iceberg Lettuce, blue cheese, heirloom tomato, Nueske's bacon lardons,

blue cheese dressing & balsamic glaze

Baby Blue Red Blend, Sonoma California '19

3rd Course

Veal Osso Buco

Veal shank, demi-glace, mirepoix, blue cheese polenta, French green beans

Feudo Montoni Lagnusa Nero d'Avola Sicily '18

Blackened Salmon Oscar

Salmon, crab meat, bearnaise, blackening seasoning, rice pilaf

Rombauer Chardonnay Los Carneros, California

Eggplant Ratatouille

Eggplant, yellow squash, tomatoes, artichokes, onion, zucchini noodles, sofrito

Peppoli Chianti Classico Italy '19