



BURLINGTON COUNTY RESTAURANT WEEK

3-COURSE DINNER FOR \$39.99 PER PERSON

AUGUST 22 - 26

FIRST COURSE

TOMATO BASIL SOUP

GARLIC CROUTONS

SUMMER SALAD

ARUGULA, GRILLED CORN, AVOCADO, TOMATO, JICAMA, TORTILLA STRIPS,
HONEY LIME VINAIGRETTE

SECOND COURSE

WILD MUSHROOM PAPPARDELLE

SHIITAKE, MAITAKE & PORTOBELLO MUSHROOMS,
LEEKs, PECORINO ROMANO CHEESE, TOMATO CREAM SAUCE

JAIL ISLAND SALMON

SUMMER SQUASH, ROSEMARY RED BLISS POTATOES,
STRAWBERRY ORANGE BARBECUE SAUCE

SHORT RIB

ROASTED BABY CARROTS, BLACK GARLIC MASHED POTATOES,
DEMI GLACE

THIRD COURSE

LEMON CAKE

BLOOD ORANGE GLAZE

CHOCOLATE TORTE GF

RASPBERRY SAUCE

ICE CREAM

SEASONAL BERRIES

*MENU SUBJECT TO CHANGE - TAX & GRATUITY NOT INCLUDED