



## Restaurant Week Fall 2019 Menu

**November 4 – 17, 2019**

**Three-course, Prix Fixe Dinner Menu  
32.95 per person  
(Plus Tax, Beverage and Gratuity)**

Prix Fixe

### **Appetizer**

**Maryland Crab Topped Baby Bella Mushroom Gratin**  
With Sauce Bruere Blanc

**Caramelized Pork Belly**  
Over white bean and roasted vegetable cassoulet with honey sriracha glaze

**Prince Edward Island Mussels and Chorizo Sausage**  
Stewed with white wine, garlic and plum tomatoes

**Regency Salad of Shaved Napa Cabbage**  
With crisp romaine, garden vegetables, crispy wontons and sesame ginger vinaigrette

### **Entrée**

**Creamy Shrimp and Lobster Risotto**  
With shitake mushrooms, fresh herbs and tomato concasse

**Panko Crusted Filet of Halibut**  
Over jasmine rice pilaf, with lemon herb brown butter and grilled asparagus parmesan

**Cabernet Braised Boneless Short Rib**  
Over mashed sweet potatoes with roasted root vegetables

**Napoleon of Grilled Chicken Breast**  
With fire roasted red peppers, grilled portabella mushrooms and fresh mozzarella with Madeira Wine sauce over wilted spinach

### **Dessert**

Crème Brulee with Fresh Berries  
Pumpkin Cheesecake Crumble with Crème Anglaise  
Warm Bourbon Pecan Tart with Vanilla Bean Ice Cream