



The Studio

Restaurant Week Tasting Menu 2015

Choice of 2 Courses \$22.00; Choice of 3 Courses \$27; Add Dessert \$3.00
No Shared Plates, No Substitutions, Discounts not Applicable

First Course

Crab & Vidalia Onion Bisque

'Studio' Salad

Salad Greens, Apple, Gorgonzola Cheese Almonds & Roasted Shallot Vinaigrette

Escargot 'Ala Maisonette'

Sautéed with Garlic, Shallots & Pernod

Second Course

Maryland Crab Cake,
Remoulade Sauce

Lobster Spring Roll
Sriracha Aioli & Soy Ginger Sauce

Mushroom Crepe, *vegetarian/vegan
Spinach, Butternut Squash, Saffron Almond Milk & Goat Cheese (optional)

Third Course

Eggplant 'Jambalaya', *vegetarian/vegan
Organic Vegetables, Tofu Sausage & Risotto

Grouper Fillet.
Blue Crab, Asiago Cheese & Sauce Beurre
Blanc

Prime Filet Mignon,
Goat Cheese 'Soufflé', Cabernet Reduction

Wild Salmon Fillet,
Pecans, Butternut Squash & Maple Glaze

Strauss Lamb Rack 'Rogan Josh',
Aromatic Tomato-Cardamom Curry