



## Restaurant Week Menu 2018

Choice of 2 Courses \$23.00; Choice of 3 Courses \$28; Add Dessert \$3.00  
No Shared Plates, No Substitutions, Discounts or Certificates 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', \*vegan  
Organic Vegetables, Spicy Grain 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