



May 19<sup>th</sup> – May 28<sup>th</sup>

## **RESTAURANT WEEK MENU**

44 per person

Price not inclusive of Beverage, Tax or Gratuity.

### **APPETIZER**

**Endive and Sugar Snap Pea Salad**

Parmesan Dressing, Herbs

or

**Watermelon Gazpacho**

Cherry Tomatoes, Jumbo Lump Crab

or

**Fresh Angel Hair**

Asparagus, Basil-Pistachio Pesto

### **ENTREE**

**Roasted Striped Bass \***

Herbal Couscous, Preserved Tomato Vinaigrette

or

**Roasted Chicken \***

Sweet Ginger Puree, Bok Choy, Lime Vinaigrette

or

**Grilled Prime Flat Iron \***

Cherry Mustard, Greens, Purple Potato Chips

### **DESSERT**

**Raspberry Sundae**

Meringues, Whipped Cream

or

**J&G Cheesecake**

Glazed Cherries, Sour Cherry Sorbet

or

**Warm Chocolate Cake**

Caramel Ice Cream

Chef de Cuisine: Jacques Qualin

\*These items may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.