

MAY 17TH, 2012

**APPETIZER**

CURRY SHRIMP BISQUE

ROASTED BEET AND GOAT CHEESE, MIXED LETTUCES, BALSAMIC VINAIGRETTE

**ENTREE**

SAUTEED FLOUNDER, FRESH LOCAL ASPARAGUS, PEE WEE POTATO, CIPPOLINNI ONIONS, FENNEL, PORT WINE SAUCE

ROASTED BEEF BISTRO FILET, SMOKED TOMATO PUREE, SEMOLINA GNOCCHI, RAMPS, CHIMICHURRI SAUCE

SAUTEED MAHI, CHEDDAR CHEESE GRITS, LOCAL ASPARAGUS, BACON BUTTER SAUCE

PAN ROASTED POLY FACE FARMS PORK CHOP, SMOKED GOUDA POLENTA, GARLIC BRAISED BROCCOLINI, LINGONBERRY SAUCE

**DESSERT**

BLACKBERRY MOSCATO FROZEN MOUSSE, TOASTED PISTACHIOS

CHOCOLATE AND COFFEE ICE CREAM, PEANUT BUTTER BISCOTTI

GRAPEFRUIT CAMPARI SORBET, AVACADO, ANISE SYRUP

**PRIX-FIXE MENU 24**

AVAILABLE BY THE TABLE ONLY, 5:30-9 PM MONDAY-THURSDAY, 5:30-6:30  
FRIDAY & SATURDAY