



# Restaurant Week Lunch Menu – 20

From 11:30am to 2pm // September 10<sup>th</sup> to 19<sup>th</sup>, 2017

**Signature dishes from our Executive Chef Edward Hancock**

Grilled Shrimp

Local corn and heirloom tomato salad, truffle

or

Port Poached Pear Salad

Lolla rossa, marcona almonds, bleu cheese, port vinaigrette

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Pan Roasted Juniper Rubbed Venison

Hand cut spätzle; brown sugar braised red cabbage, chocolate stout glaze

or

Muffuletta Brick Sandwich

Mortadella, ham, salami, aged provolone, pickled cauliflower and olive salad

or

Pan Seared Scallops

Grilled local corn, lobster and potato timbale, sherry vinegar and heirloom tomato nage

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White Chocolate Bread Pudding

White chocolate gelato, strawberry-thyme compote

or

Liberte Opera

Layers of vanilla chiffon, coffee buttercream, chocolate ganache

*The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*