

Easton Restaurant Week 3 Course Dinner

1st Course Choices:

Ale Braised Short Rib Chili ~ White Beans, Smoked Cheddar, Bacon & Horseradish Sour Cream

Lobster Empanada ~ Lobster & Mashed Potato Stuffed, Onion Jam, Truffled Sour Cream

Baked Brie ~ Fig Jam, Crispy Pancetta, Arugula Salad

Shrimp Scampi Flatbread ~ Crushed Red Pepper Flakes, Mozzarella & Provolone Blend

Duck Confit Mac & Cheese ~ Orzo Pasta, Gruyere Bechamel, Pulled Duck Confit

2nd Course Choices:

Soup De Jour ~ Chef's Daily Creation

“Ocean” Salad ~ Candied Peanuts, Oranges, Blue Cheese, Honey Balsamic Vinaigrette

Wedge Salad ~ Iceberg Lettuce, Bacon Lardons, Frizzled Shallots, Buttermilk Ranch Dressing

3rd Course Choices:

Chicken Schnitzel ~ Breaded Chicken Breast, Parmesan Polenta Cake, Broccoli Robe

Boneless Braised Short Ribs ~ Potato Puree, Cipollini Onions, Balsamic Glaze

Pan Seared Cod ~ Creamed French Lentils, Sweet Onion Sauce, Fiji Apple Salad

Baked Crab Cake “BLT” ~ Pancetta, Tomato Jam, Lemon & Rosemary Aioli, Shallot Bread Pudding

Veal Bolognese ~ Veal Ragout, Tagliatelle Pasta, Shaved Parmesan, Olive Oil

\$35 Per Person

Dessert & Kids Menu Available A'la Carte