



Easton Restaurant Week Menu  
Tuesday July 21<sup>st</sup> to Saturday July 25<sup>th</sup>  
3 Course Menu \$37 per person  
Does not include tax and gratuity

First Course

Hearts of Romaine

Avocado Buttermilk Dressing, Cherry Tomatoes, Sour Dough Croutons,  
Grana Cheese

Assorted Mushroom Strudel

Brie Cheese, Ramp Pesto, Fig Balsamic Reduction

Chicken Dim Sum

Sweet Chili & Soy Sauce

Second Course

Cashew Crusted Chicken Breast

Pineapple Jasmin Rice, Cilantro, Butter Thyme Carrots

Pork Picatta

Crispy Breaded Pork Tenderloin, Oven Roasted Yukon Gold Potatoes, Brown Butter Capers Parsley, Butter Thyme  
Carrots

Fish Ciponni Stew

Tomato Base Fish Stew, Assorted Seafood, Saffron, Mushrooms

Third Course

Toasted Coconut Rice Pudding

Ice-cream Sampler

Chocolate Mouse

Caramel Drizzle Roasted Macadamia Nuts

\*Consuming Raw or Undercooked Seafood, Shellfish & Meats  
May Increase Your Risk Of Food Borne Illness.

Sample Menu, Menu Subject to Change