

Restaurant Week Menu

Dinner \$45



DRINK - additional charge

Sour Cherry Mojito or Sour Cherry Daquiri

Scholl's local sour cherries

APPETIZER

Soup

Heirloom tomato gazpacho OR Chilled sweet corn soup topped with jumbo lump crab

Artichoke

Roasted artichoke finished with breadcrumbs, EVOO, garlic, lemon, cracked black pepper

Summer Salad

Spinach tossed with strawberries, blueberries, crushed marcona almonds, shaved fennel, and goat cheese finished with a sherry vinaigrette

ENTRÉE

Seafood Pasta

Chargrilled shrimp, cherry tomato, Jersey sweet corn, sauteed spinach in a light sherry cream sauce over radiatore pasta with toasted breadcrumbs

Soft Shell Crab

Pan-seared & semolina crusted, lemon caper aioli, served with a Sardinian fregola salad

Veal Medallions

Wild mushroom and sour cherry demiglace, parmesan polenta and broccoli rabe

DESSERT

Sweet Corn Panna Cotta

Scholl's local sour cherries

Rice Pudding

With raisins and dark chocolate

Cheesecake

Scholl's local sour cherries