

**Summer Restaurant Week  
Lunch Menu**

**Appetizers**

Soup of the Day

Or

Shrimp and Summer Pea Ravioli with Fresh Mint

Or

Heirloom Tomato Salad with Tarragon, Garlic Breadcrumbs and Black Olives

Or

Grilled, House Made Organic Chicken Sausage with Monet Lettuce Salad and Creamy Mustard Dressing

**Main Courses**

Sautéed Florida Grouper, Mixed Basil Pesto, Local Beans and Sherry

Or

Homemade "Pizza" Tart with House Made Ricotta and Mozzarella Cheeses, Grilled Zucchini and Aged Balsamic

Or

Roasted Mussels with Chili Flakes, Spinach Leaves and Roasted Fingering Potatoes

Or

Oven-Roasted Veal Breast Stuffed with Sage, Preserved Lemon and Local Greens

**Desserts**

Crème Caramel with Roasted Strawberries

Or

Assorted Seasonal Cheese and Fruit Plate

Or

Dark Chocolate Cake with Homemade Milk Jam and Candied Hazelnuts

## **Summer Restaurant Week Dinner Menu**

### **Appetizers**

Soup of the Day

or

Butter's Homemade Charcuterie Plate – House Made Salami, Duck Mortadella, Chicken Liver on Toast with Aged Balsamic and a Salad of Local Greens

Or

Sautéed Squid with Garlic Breadcrumbs, Grilled Zucchini Pesto and Lemon

Or

Heirloom Tomato Salad with Basil, French Feta Cheese, Balsamic

### **Main Courses**

Blackened Salmon with Summer Pea and Baby Onion Ragout with Fresh Mint

or

Braised Beef Short Ribs with Green Peppercorns, Baby Carrots and Texas Tarragon

or

Crispy Duck Confit with Lentils, Crispy Onions, Chestnut Honey Gastrique

Or

Wild Spinach and Dandelion Tortellini with Parmesan, Lemon and Crème Fraiche

### **Desserts**

Carrot Cake with Walnut and Cinnamon Brittle and Vanilla Ice Cream

Or

Dark Chocolate Tart with Burnt Sugar Caramel

Or

Assorted Seasonal Cheese and Fruit Plate

or

Lime Sorbet with Hazelnut Shortbread

Please note that small menu changes may occur if product availability changes. Please ask for an update when you make your reservation.