



Restaurant Week #1 Menu

Three Course Prix Fixe Dinner

1st Course
(Choice of One)

Butternut Squash
Shaved Fennel

Baby Frisse And Pear Salad
Candied Pecans, Red Onion, Maytag Blue Cheese

2nd Course
(Choice of One)

Pan Seared Gooseberry Market Cod
*Royal Trumpet Mushrooms, Creamy Grits, Watermelon Radish,
Ginger Aioli, Soy Glaze*

Pan Roasted Organic Chicken
Mushroom Risotto, Lemon Essence, Haricots Verts

Spaghetti Alle Vongole
*White Wine Poached Manilla Clams, Spinach, Pecorino,
Cherry Tomato Garlic Sauce*

Dessert

Warm Cream Cheese Stuffed Brownies

\$35

Plus Tax & Gratuity



Restaurant Week #2 Menu

Three Course Prix Fixe Dinner

1st Course

(Choice of One)

Minestrone

Pecorino Croutons

Park South Salad

*Mixed Greens, French Beans, Goat Cheese Crostini,
Balsamic Vinaigrette*

2nd Course

(Choice of One)

Roasted Red Grouper

Fingering Potatoes, Wilted Leeks, Grainy Mustard Emulsion

Pan Roasted Organic Chicken

Mushroom Risotto, Lemon Essence, Haricots Verts

Spaghetti Alle Vongole

*White Wine Poached Manilla Clams, Spinach, Pecorino,
Cherry Tomato Garlic Sauce*

Dessert

Blueberry Cheesecake

\$35

Plus Tax & Gratuity