



Restaurant Week
January 2012

SEARED SCOTTISH SALMON \$20.12

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2-COURSE SALAD AND ENTRÉE \$30.12:

1st COURSE

Choice of

BOUND'RY SALAD

mesclun greens, Benton's country ham
dried cherries, fried black eyed peas

or

WHOLE LEAF CAESAR

reggiano, garlic, peppercorn

or

APPLE SALAD

local sweet apple, avocado, ruby Texas grapefruit
walnut brittle, Pedro Ximenez vinaigrette
sheep's milk feta

or

HEIRLOOM BEET & PROSCIUTTO SALAD

soft boiled egg, fingerling potatoes, gorgonzola
sorghum mustard vinaigrette

2nd COURSE

Choice of

WHITE MARBLE SMOKED PORK CHOP

cider pumpkin glaze, truffled yukon gold mashed potato, autumn fricassee

or

CREOLE SHRIMP AND BAKED FALLS MILLS GRITS

andouille, parmesan, tomato, wild mushroom

or

ASHLEY FARMS ROASTED HALF CHICKEN

red wine, mushrooms, bacon, pumpkin seed
truffled yukon gold mashed potatoes, rapini, sage

or

HOUSEMADE CANNELLONI

beef tenderloin, exotic mushrooms, ricotta cheese, mornay

or

FRESH CATCH OF THE DAY

2-COURSE ENTRÉE AND DESSERT \$30.12:

1st COURSE

Choice of

WHITE MARBLE SMOKED PORK CHOP

cider pumpkin glaze, truffled yukon gold mashed potato, autumn fricassee

or

CREOLE SHRIMP AND BAKED FALLS MILLS GRITS

andouille, parmesan, tomato, wild mushroom

or

ASHLEY FARMS ROASTED HALF CHICKEN

red wine, mushrooms, bacon, pumpkin seed
truffled yukon gold mashed potatoes, rapini, sage

or

HOUSEMADE CANNELLONI

beef tenderloin, exotic mushrooms, ricotta cheese, mornay

or

FRESH CATCH OF THE DAY

2nd COURSE

Choice of

CRÈME BRULEE

vanilla bean custard, butter shortbread cookie, seasonal berries

or

SORBET DUO

assorted sorbets with fruit accompaniment

or

KING'S DESIRE

house made Oreo, peanut butter nougat, brulee'd banana, chocolate mousse