

# MIDTOWN CAFE

## *Restaurant Week Menu*

*Three Course Tasting \$30.10*

*Three 4-oz. Pour of Paired Wines \$15.05*

### *First Course Choice*

*Pan Seared Foie Gras over Truffle Bread Pudding with Apple  
Cranberry Port Marmalade.*

*PEI Mussels steamed with White Wine Fume and Fine Herbs Served  
with Garlic Bread*

*Spinach Salad tossed in a Raspberry Mango Vinaigrette topped with  
Red Onions, Candied Walnuts, and Crispy Leeks*

### *Second Course Choice*

*Pan Seared Mahi Mahi over Saffron Basmati Rice and Sautéed  
Broccolini & Lemon Caper Beurre Blanc*

*Pan Seared Duck Breast with Sweet Potato Risotto, Swiss Char &  
Spicy Peach Demi Glace*

*Butternut Sage Gnocchi with Spinach, Mushrooms & Roasted Garlic  
Cream*

### *Third Course Choice*

*Peach Bread Pudding with Crème Anglaise*

*Or*

*Any Dessert from Regular Menu.*