



~ CHOOSE ONE FROM EACH COURSE ~

## FIRST COURSE

Wild Mushroom Bread Pudding, Jerez Cream,  
Frizzled Collards

Salad Vinaigrette

## SECONDCOURSE

Deconstructed Beef Wellington  
Red Wine Reduction

Shrimp Risotto, Lemon Oil, Crisp Sage

## THIRD COURSE

French Chocolate Amer Tart, Red Rooster Crème,  
Orange Dusted Whipped Cream

Winter Compote Shortcake, Moscato Syrup

**40.00 per person**

*All guests at table must order the full Restaurant Week menu.  
auto 20% gratuity--no substitutions, please*