



Cleveland Independents Restaurant Week

Monday, March 4 through Friday, March 16, 2024*

\$45 (tax & gratuity not included)

Appetizers

Choice of One

Lobster Bisque

Lobster Meat, Buttered Croutons

Harvest Chopped Salad

Iceberg Lettuce, Kale, Granny Smith Apple, Butternut Squash,
Dried Cranberries, Candied Walnuts, Creamy Poppyseed Dressing

Steamed Prince Edward Island Mussels

White Wine, Butter, Parsley, Grilled Crostini

Entrées

Choice of One

Crab-Stuffed Shrimp

Garlic Mashed Potatoes, Green Beans, Beurre Blanc

Pacific Rockfish Marsala

Housemade Potato Gnocchi, Black Trumpet Shitake & Cremini Mushrooms, Marsala Wine Reduction

Confit Duck Leg

Sweet Potato Mash, Bok Choy, Korean Barbeque Sauce

Dessert

(choice of one)

Vanilla Bean Crème Brûlée

Chocolate Chip Biscotti

Cookies & Cream Cheesecake

Whipped Cream, Chocolate Sauce

Peanut Butter Torte

Flourless Chocolate Cake, Chocolate Mousse, Peanut Butter Mousse, Ganache

Optional Wine Pairing

(Add \$22)

La Staffa Verdicchio,

La Marche, Italy

Ken Wright Pinot Noir

Willamette Valley, Oregon

Graham's 10 year Tawny Port

Douro Valley, Portugal

General Manager: Regan Reik | **Executive Chef:** Cassandra Soja

**Menu not available on Saturday, March 8*