



## Restaurant Week Menu 2019

Choice of 2 Courses (1<sup>st</sup> & 3<sup>rd</sup>) \$23.00; Choice of 3 Courses \$28; Add Dessert \$3.00  
No Shared Plates, No Substitutions, Discounts or Certificates not Applicable

### First Course

Crab & Vidalia Onion Bisque

'Studio' Salad

Salad Greens, Apple, Gorgonzola Cheese Almonds & Roasted Shallot Vinaigrette

Jalapeño & Black Bean Hummus, \*vegan  
with Cucumber and Tortilla Spears

### Second Course

Escargot 'Ala Maisonette'

Sautéed with Garlic, Shallots & Pernod

'Pho' Spring Roll

Bean Noodles, Basil & Tofu

Mushroom Crepe, \*vegan

Spinach, Seitan & Butternut Squash with Carrot-Ginger Puree & Wasabi Aioli

### Third Course

Eggplant 'Jambalaya', \*vegan

Organic Vegetables, Spicy Grain Sausage & Risotto

Grouper Fillet.

Blue Crab, Asiago Cheese & Sauce Beurre  
Blanc

Prime Filet Mignon,

Goat Cheese 'Soufflé', Cabernet Reduction

Wild Salmon Fillet,

Pecans, Butternut Squash & Maple Glaze

Strauss Lamb Rack 'Rogan Josh',

Aromatic Tomato-Cardamom Curry