

# Restaurant Week Spring 2017

3 COURSES \$35 PER PERSON

JUNE 4TH, 5TH, 6TH, 7TH, 8TH, 9TH, 11TH 5PM-10PM

SATURDAY, JUNE 10TH 5PM-6PM

## APPETIZERS

Creamy Corn Chowder

poblano cream

Spring Greens Salad

strawberries, goat cheese, balsamic vinaigrette

Charred Spanish Octopus

edamame, cucumber, heirloom tomatoes, smoked citrus vinaigrette

Washington Inn Crab Cake

roasted red bell pepper cream

## ENTREES

Grilled Meyers Ranch Flatiron Steak

chimichurri, crispy spiced potato chips , roasted asparagus

Braised Lamb & Cavatelli Pasta

broccoli rabe, manchego cheese , olio verde

Local Black Bass

sesame sushi rice cake, pickled shiitakes & carrots, ginger-miso butter

Local Seafood Cioppino

clams, scallops, shrimp, fish, spicy tomato broth, focaccia bread

## DESSERT

Chocolate Decadence Cake

Cherry Almond Tart

vanilla ice cream

Berry Cheesecake