

3/\$30 Thursdays Menu

First Course

Insalata Confit Beets, Candied Pecans and Creamy Chèvre. Orange-Horseradish Vinaigrette

Antipasto Rich Italian Risotto with Wild Mushrooms, Asparagus Tips & Parmesan

Entrée

Short Rib Pasta

Pulled Beef Short Ribs and Hand-Cut Pappardelle Pasta in a Rich Asiago-Pink Peppercorn Cream Sauce with English Peas and Baby Tomatoes

Chicken Piccata

Pan-Seared Organic Chicken Breast atop Whipped-Yukon Potatoes Sautéed Baby Spinach & Lemon-Caper Butter Sauce

Dessert

New York Cheesecake Raspberry Sauce

German Chocolate Cake Caramel Sauce