### LAKE GENEVA RESTAURANT WEEK

April 22-30, 2023







# **\$12 DINNERS**

Choose one

#### Pink Hummus

Earthy beet and garbanzo bean hummus served with veggies and warm pita, drizzled with infused pink pepper and garlic olive oil

#### Nordic Bread and Whipped Butter Board

Warmed nut and seed packed bread loaf slightly sweetened with date accompanying a generous savory herbed butter spread

#### Smokey Bean with Polenta

Creamy smoky beans with buttery polenta. Comfort food at its best.

### **\$14 DINNERS**

Choose one

#### Chili Oil Dumplings

Mushroom, carrot, ginger, onion stuffed dumplings sauteed in a garlic, sesame oil infused with chili flake

#### **Caramelized Onion Tart**

With Gorgonzola and Brie Flaky crust baked with toppings listed

### DINE AND GIVE! The Charity Check

Lake Geneva Restaurant Week isn't just about great food. It's also about great causes. After your meal, be sure to fill out a Charity Check ballot to vote for a local non-profit organization to win a cash donation to support their mission. The top vote recipient will receive a \$5000 donation and five runners up will each receive \$1000, courtesy of our Charity Check sponsor, Tito's Handmade Vodka. Hover your smartphone camera over the code at right to learn about our nominees.

## **\$14 DINNERS**

Choose one

152 Center Street, Lake Geneva

262.903.8003

#### **Falafel Sliders**

Handmade falafel patty on panini toasted mini pitas generously dolloped with scratch-made traditional tzatziki, red onion, and sliced organic Roma tomato. Served with our house chickpea, black bean, quinoa salad tossed in a lemon vinaigrette

#### Peruvian Chicken Wing with Creamy Green Sauce

Marinated, Peruvian spiced, full chicken wings with a Greek yogurt dipping sauce tasting of cilantro, lime, and jalapeno. Served with our delicatessen house-made Mediterranean Salad tossed in scratch-made Greek dressing. Topped with Feta and Kalamata upon request

#### Bogini Potato and Three Cheese Pierogis

Delicious boiled Polish dumpling tossed in duck fat, topped with caramelized onion. Served with baby potato pancakes and a dollop of sour cream. A true traditional delight!



