

Scallions



Restaurant Week Menu: November 7-11th

3 Courses for \$35

(Dine-In Only; No Changes or Substitutions)

1st Course

- Mixed green salad with cranberries, apples, chopped pecans, and apple cider vinaigrette (vegan, g/f)
 - Crispy Avocado Bites with Cilantro Lime Aioli
- Roasted honeynut squash with goat cheese fondue, candied pecans, and drizzled with maple syrup (g/f)

2nd Course

- Sliced pork tenderloin with an apple-bourbon barbeque, garlic mashed potatoes and roasted baby carrots (g/f)
- Wild caught pistachio encrusted salmon with an apricot-cranberry chutney, wild rice, and grilled asparagus (g/f)
- Braised lentils with roasted root vegetables, finished with a pumpkin aioli (vegan, g/f)
 - Linguine tossed with sherry cream sauce, Oscar's smoked chicken, wild mushrooms, and pecorino cheese
 - (Add \$10) 8oz. Kobe flat iron steak with garlic mashed potatoes and roasted baby carrots (g/f)

3rd Course

- Pumpkin Pound Cake
 - Cheesecake with Berry Compote (vegan)
 - Flourless Chocolate Truffle Cake (g/f)

