

Sca^lions



Restaurant Week Menu
Tuesday November 5th- Saturday November 9th
3 Courses for \$35
(Dine-In Only; No Changes or Substitutions)

1st Course

- Soup du Jour (g/f)
- House salad with our basil-dijon vinaigrette (vegan, g/f)
- Roasted beet salad with mixed greens, goat cheese, candied pecans and poppyseed dressing (g/f)

2nd Course

- Pan seared mahi-mahi served over a cranberry & apple risotto, grilled asparagus and a sage brown butter (g/f)
- Bourbon brined pork tenderloin with an apple compote, garlic mashed potatoes, and roasted baby carrots (g/f)
 - Butternut squash and veal ragu, with orecchiette pasta and pecorino cheese
- Pumpkin panelle (chickpea fritters) topped with a roasted root vegetable ragu (vegan, g/f)

3rd Course

- Cookie Butter Layered Banana Pie
- Flourless Chocolate Truffle Cake with Caramel Sauce (g/f)
- NY Style Cheesecake with Mixed Berry Compote (vegan)