

RESTAURANT WEEK

Menu

\$76 PER PERSON

FIRST COURSE

Chili sin Carne - A Housemade Multi-Bean Soup with
Roasted Poblano Peppers, Tomato, and Cilantro
Or

Caesar Salad - Crisp Romaine Hearts tossed in
Housemade Caesar Dressing with Garlic Butter Croutons
and Shaved Parmesan Cheese

SECOND COURSE

Petite Filet Mignon sauced with Veal Stock Demi Glace,
served with Yukon Gold Garlic Mashed Potatoes and
Seasonal Vegetables

THIRD COURSE

A Duo of Miniature Desserts Created by our Pastry Chef

The Whitney