



March 20-26, 2017

LOCAL RESTAURANT WEEK MENU

Restaurant Week March 2017

Two Courses- \$20.17

Three Courses- \$30.17

Soup:

Spring Pea with Crispy Bacon Garnish- \$20.17

Webster's French Onion Cup- \$30.17

Salads:

Mixed Greens- Assorted Field Greens, Shredded Carrots, Grape Tomatoes, Cucumber, Homemade Crouton and Choice of Dressing

Caesar-Chopped Romaine, Shaved Parmesan Cheese, Lemon, Homemade Crouton and Caesar Dressing

Entrees:

Chicken Francaise- Pan fried Egg battered Chicken Breast, Lemon Beurre Blanc, Parmesan Risotto, Haricot Verts and Roasted Artichoke

Salmon Wellington-Baked Norwegian Salmon wrapped in Puff Pastry, Mushroom Duxelle, Dill Cream, Fingerling Potatoes, Baby Carrots and Haricot Verts

Beef Bourguignon- Red Wine Braised Angus Beef, Mirepoix Vegetables, Roasted Button Mushrooms, Fingerling Potatoes, finished with Fresh Herbs

Pork Shank- Four hour Braised Pork Shank, Andouille with Sweet Peppers and Kale, Creole Cream, Ginger's Cornbread

Dessert:

Profiteroles- Pate a Choux Puff, Pastry Cream, Fresh Berries, Chocolate Sauce, Toasted Almonds