



november 4-17, 2019

3 COURSES • \$22.95 LUNCH • \$32.95 DINNER



2019 Fall Restaurant Week Luncheon Menu

APPETIZERS

Soons Orchard Pumpkin Bisque

Topped with toasted pumpkin seeds & agave

Madura Farms Portobello Fries

Crispy battered Portobello fries, Dungeness crab fondue, lemon aioli pastry

Weaver's Orchard Boch Pear & Endive

Local pears, crumbled gorgonzola, toasted pistachios, clover honey, vanilla mint vinaigrette

Penning's Farms Eggplant Rollatini

Local eggplant, Stuffed with ricotta, in a plum tomato sauce, topped with mozzarella

Banbury Cross Farm Short rib Spring Rolls

Local pulled short rib, carrots, celery, herb au jus

Banbury Cross Farms Meatballs in Sunday Gravy

Local Pork & beef meatballs, house made ricotta, Sunday gravy, crostini

ENTREES

White Truffle Pappardelle

Madura farms mushrooms, white truffle dust, shallots, white wine light cream finish

Buffalo Cauliflower Flat Bread

Gorgonzola cream, mozzarella, roasted cauliflower, homemade buffalo sauce

Banbury Cross Farms Chicken Limoncello

Banbury Cross farm free range chicken breast, Limoncello white wine sauce, herb roasted potatoes stopped with steamed asparagus

Grass Fed Veal & Sage Ragu

Homemade pappardelle egg noodles, slow braised milk fed veal, Madura farms mushrooms, sage, dollop of homemade cracked pepper ricotta

Signature French Dip

Slow braised prime rib, caramelized onions, Swiss cheese, herb au jus, hand cut fries

Blackened Banbury Cross Farms Wedge

Iceberg wedge, in house smoked bacon, cherry tomatoes, Banbury cross farm blackened grilled chicken, homemade buttermilk blue cheese dressing

Cauliflower Cous Cous

Homemade minced cauliflower mirepoix, Madura farms local mushrooms, raisins, almonds, cherry tomato confit

Ravioli di Giorno

Chef's daily preparation of hand rolled pasta

DESSERT

Warwick Apple & Fig Crisp

Bellvale farms creamery vanilla ice cream

Banbury Cross Farms Crème Brûlée

Hand layered tiramisu

Shaved Belgian chocolate



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White Truffle Pappardelle

Madura farms mushrooms, white truffle dust, shallots, white wine light cream finish

Berkshire Pork Hanger Steak

Herb marinated, green mole, sweet potato puree, tamarind glaze, braised brussels sprouts

Banbury Cross Farms Chicken Limoncello

Banbury Cross farm free range chicken breast, Limoncello white wine sauce, herb roasted potatoes stopped with steamed asparagus

Grass Fed Veal & Sage Ragu

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Long Island Duck Confit

Thyme parsnip puree, grilled asparagus, cherry tomatoes confit, amarena cherry demi glaze

Wild Caught Scottish Salmon

Maple BBQ glaze, horseradish mousse, roasted potatoes

Cauliflower Cous Cous

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Banbury Cross Farms Crème Brulée

Hand layered tiramisu

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