

BALTIMORE COUNTY RESTAURANT WEEK

January 12 - 21, 2024

APPETIZERS

NAPA WEDGE SALAD | \$13

Napa cabbage with cherry tomatoes, bacon lardons, a slice of bleu cheese, shaved shallots, and a buttermilk dressing

ROASTED OYSTERS | \$14

shucked select oysters with crabmeat baked with chipotle butter and finished with parmesan cheese and herb bread crumbs

MEATBALLS | \$13

ground beef meatballs, braised in our marinara sauce and served with whipped ricotta and sliced bread

MUSHROOM RAVIOLI | \$13

raviolis filled with a smoked ricotta and mushrooms tossed with a creamy forest mushroom sauce finished with grated grana Padano cheese

ENTRÉES

GRILLED RAINBOW TROUT | \$22

rainbow trout fillets grilled and served with an orange beurre blanc sauce, citrus slaw, and jasmine rice

SHORT RIB RAGOUT WITH PAPPARDELLE | \$23

braised short ribs and beef cheeks tossed in a tomato and red wine sauce and pappardelle pasta (a rustic version of pasta Bolognese)

MUSHROOM RAVIOLI | \$21

raviolis filled with a smoked ricotta and mushrooms tossed with a creamy forest mushroom sauce finished with grated grana Padano cheese

WAGYU BURGER | \$21

an 8-ounce wagyu beef burger with sautéed forest mushrooms, caramelized onions, bacon, smoked gouda cheese, lettuce & tomato, and fries (available with seared foie gras in place of bacon \$9 extra)

DESSERTS

FRESH BERRY TART | \$10

a flaky crust filled with pastry cream and topped with assorted fresh berries

CHEESECAKE OF THE DAY | \$9

a daily variety of delicious New York style cheesecake

ICE CREAM OR SORBET | \$9

Vanilla Bean, Butter Pecan, Ice Cream of the Day, and Sorbet of the Day

RESTAURANT WEEKS SPECIAL

“HOW IT WORKS”

PRIX FIXE MENU

\$42

You may choose one APPETIZER, one ENTRÉE, and one DESSERT (No split meals with the Prix Fixe Menu)

Should you prefer to select any of these items a la carte, you may at the prices listed.