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Restaurant Week Summer 2017

STARTER

Choice of:

Tomato and Lump Crab Bisque

Fried Green Tomato Salad
Mixed Greens, Applewood Smoked Bacon, Peppercorn-Gorgonzola Vinaigrette

Fried Zucchini
Sweet chili Pepper Aioli

ENTREE

Choice of:

Pan Seared Pork Loin
Mashed Potatoes, Julienne Vegetables, Artichoke and Wild Mushroom Cream Sauce

Shrimp Carbonara
Caramelized Onions, Bacon, Garden Peas, Roasted Tomato, Light Cream Sauce

Cashew Encrusted Tilapia
Asparagus, Champagne Cream Sauce

Pan Seared Ginger Chicken
Coconut Lime Risotto, Red and Yellow Bell Peppers, Basil, Ginger Root, Mushroom Soy

DESSERT

Choice of:

Sesame Seed and Almond Martini
Cinnamon and Vanilla Ice Cream, Fresh Berries, Chocolate Sauce

Peach Bread Pudding
Butter Pecan Ice Cream, Rum Butter Drizzle

Raspberry Sorbet

WINE SPECIALS:

<i>Merlot-</i>	2014 Alexander Valley Vineyards	Alexander Valley	\$6.00/glass
<i>Vermentino-</i>	2014 Antinori	Italy	\$6.00/glass
<i>Beer-</i>	Reformation "Cadence" Belgian Style	Woodstock	\$5.00