

DINE ORIGINALS COLUMBUS WEEK  
MONDAY, MARCH 8 TO SATURDAY, MARCH 13  
THREE COURSE TASTING MENUS

LUNCH-\$20.10- THREE COURSE TASTING MENU

BEVERAGE

ICE TEA, HOUSE-MADE LEMONADE, GINGER BEER(NON-ALCOHOLIC)  
SOFT DRINK, SMALL PELLIGRINO, SMALL PANNA

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CLAM  
FRY  
CABBAGE SLAW.

VEGETABLE  
EGGPLANT TERRINE  
PETITE SALAD OF BEET, FENNEL, MARKET GREEN.

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LOBSTER  
BOLOGNESE  
VEGETABLE RISOTTO.

EGG  
QUICHE  
MUSHROOM-SPINACH-GRUYERE.

STEAK  
PHILLY SANDWICH  
THIN CUT BEEF RIBEYE. PROVOLONE. HOAGIE ROLL  
"WIT OR WIT OUT" GREEN PEPPER. ONION.  
HOUSE-MADE POTATO FRIES.

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PEANUT BUTTER & JELLY  
MILK CHOCOLATE & PEANUT TART. CONCORD SORBET.

DINNER-\$30.10-THREE COURSE TASTING MENU

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COD  
BEIGNET  
TARTAR SAUCE.

CHEF'S HAND STRETCHED MOZZARELLA.  
OVEN DRIED TOMATO. ZUCCHINI & YELLOW SQUASH RIBBONS.  
BALSAMIC REDUCTION.

DUCK  
LEG & FOIE GRAS SAUSAGE.  
BRIOCLETTE. GREEN APPLE JAM.

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LOBSTER  
BOLOGNESE  
VEGETABLE RISOTTO.

PORK  
BRAISED RIBS. HOUSE-MADE BARBEQUE SAUCE.  
WHITE CHEDDAR POLENTA. COLESLAW.

CHICKEN  
INVOLTINI  
HOUSE-MADE TASSO HAM. GRUYERE. SPINACH.  
WHOLE GRAIN MUSTARD SAUCE.

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CHOCOLATE & WALNUT  
TOLL HOUSE PIE. BROWN SUGAR ICE CREAM.

KINDLY REFRAIN FROM SUBSTITUTIONS OR ALTERATIONS. NOT VALID WITH OTHER PROMOTIONS OR DISCOUNTS.

