



# RESTAURANT WEEK MENU

March 20-21

3 Courses for \$35 per person

## FIRST COURSE

FRENCH ONION SOUP .....

*Toasted Croute, Gruyere Cheese*

CRISPY BRUSSELS SPROUTS .....

*Bourbon, Bacon, Parmesan (GF)*

THE FENIMORE SALAD .....

*Mixed Lettuce, Heirloom Carrot, Radish, Cherry Tomato, Cucumber, Garlic Herb Vinaigrette or Gorgonzola Bleu Cheese Dressing (V)(GF)*

HARVEST SALAD .....

*Mixed Lettuce, Granny Smith Apple, Dried Cranberries, Candied Pecans, Blue Cheese, Maple Balsamic Dressing (V)(GF)*

CLASSIC CAESAR SALAD .....

*Romaine Hearts, Parmigiano-Reggiano, Croutons, House Caesar Dressing*

## SECOND COURSE

GRILLED CHICKEN CAVATELLI ALLA VODKA .....

*Tomato Cream, Vodka, Fine Herbs, Parmigiano-Reggiano*

FAROE ISLAND SALMON .....

*Red Rice Pilaf, Garlic Spinach, Roasted Cauliflower, Romesco Butter (GF)*

MIXED MUSHROOM BUCATINI .....

*English Peas, Dried Tomato, Porcini Truffle Crema, Parmigiano-Reggiano (V)*

STEAK FRITES .....

*Grilled Filet, Roasted Garlic Aioli, Parmesan Truffle Fries (GF)*

## THIRD COURSE

BAILEY'S CRÈME BRÛLÉE .....

VANILLA BEAN GELATO .....

*Banana Fosters Sauce*



(GF) GLUTEN FREE · (V) VEGETARIAN · NO SUBSTITUTIONS

*If you have a food allergy, please notify us.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*An automatic 20% gratuity will be applied to parties of 8 or more.*