

# MAISON CHERYL

## Restaurant Week

ARLINGTON RESTAURANT WEEK THREE COURSE DINNER  
\$52 Per Person + 10% off Bottles of Wine

### Starters

Honeynut Squash Soup  
*Crème Fraîche, Hot Honey, Pomegranate Seeds, Chive, Brioche  
Crouton*

Chipotle Lime Caesar  
*Gem Lettuce, Sourdough Croutons, Parmesan*

Beets + Citrus  
*Blue Cheese Crumbles, Blood Orange, Pecan, fennel, Tarragon  
& Chive Vinaigrette, Boston Lettuce*

Brussels + Bacon  
*Lemon, Honey, Parmesan*

Crispy Cauliflower  
*Tossed in Buffalo Sauce, Over a Cheddar Morney*

### Main Courses

Ratatouille + Parmesan Polenta  
*Toasted Almond, Zucchini Herb Sauce, Baby Heirloom Tomato, Parmesan*

Bay Scallop + Shrimp Orecchiette  
*Toasted Almond, Zucchini Herb Sauce, Baby Heirloom Tomato, Parmesan*

Honey Truffle Chicken  
*Yukon Gold Potato, Baby Tomato, Broccolini, Truffle Cream Sauce*

Salmon  
*Seared with Fall Succotash, Crispy Artichoke, Honeynut Squash Crème Fraîche, Beurre Blanc*

Duck\*  
*Seared Medium Rare with Savory Bread Pudding, Crispy Zucchini, Blackberry Demi-glace Gastrique*

Maison Burger\*  
*Brûlée Brie, Caramelized Onion Aioli, Dijon, Arugula, Brioche, Fries*

### Desserts

Choice of Raspberry Cheesecake, Double Chocolate Cake or Barries and Cream



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