



Arlington Restaurant Week Menu

October 19 – October 24, 2021

Lunch

\$22.00

Soup of the day

Fresh beet salad, orange, green salad, vinaigrette, onion

Avocado vinaigrette, tomato, green salad

Panisse (chick pea) fries, saffron aioli

Frittata, potato, onion, mushroom, bacon

Butternut squash, spinach quiche, served with green salad or French fries

Cheese Tortellini, walnut pesto, basil cream sauce

Seafood crêpes gratinee, bay scallops, shrimp, mushroom, mussels, cream sauce

Slow cooked pork shoulder au jus, tarragon

Floating Island, caramel, soft meringue, toasted almond, custard vanilla sauce

Ice cream, langue de chat cookie

Cinnamon bread pudding, peach, walnut, vanilla sauce

**Taxes and tip are not included in the price of this menu. Menu is valid for one person only and may not be shared.*



Arlington Restaurant Week Menu

October 19 – October 24, 2021

Dinner

\$35.00

Soup du jour

Onion soup, beef consommé, toasted baguette, Swiss Emmental cheese
Chicken liver Parfait, cornichon, black olives, salad, sweet little tear drops

Sautéed Feta cheese, orange beet salad, vinaigrette, green salad, onion

Avocado vinaigrette, green salad, tomato, vinaigrette

Panisse (chick pea) fries, saffron aioli

Sautéed breaded salmon Provençale, garlic, tomato, parsley, demi-glace

Shrimp Louis XVI, garlic, onion, thyme, black peppercorn, flambé cognac, parsley

Linguini Niçoise, green beans, pesto, pine nuts, basil

Veal Blanquette, mushroom, pearl onions, veal veloute, rice pilaf

Slow cooked pork shoulder, tarragon sauce

Floating Island, caramel, soft meringue, toasted almond, custard vanilla sauce

Ice cream, langue de chat cookie

Cinnamon bread pudding, peach, walnut, vanilla sauce

Chocolate mousse, red berry sauce

Lemon tart meringue

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Arlington Restaurant Week Menu

October 19 – October 24, 2021

Brunch

\$22.00

Soup of the day

Fresh beet salad, orange, green salad, vinaigrette, onion

Avocado vinaigrette, tomato, green salad

Panisse (chick pea) fries, saffron aioli

Frittata, potato, onion, mushroom, bacon

Butternut squash, spinach quiche, served with green salad or French fries

Cheese Tortellini, walnut pesto, basil cream sauce

Eggs Benedict

Eggs Norwegian

Seafood crêpes gratinee, bay scallops, shrimp, mushroom, mussels, cream sauce

Slow cooked pork shoulder au jus, tarragon

Floating Island, caramel, soft meringue, toasted almond, custard vanilla sauce

Ice cream, langue de chat cookie

Cinnamon bread pudding, peach, walnut, vanilla sauce

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