

MAISON CHERYL

Restaurant Week

ARLINGTON RESTAURANT WEEK THREE COURSE DINNER
\$45 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
Goat Cheese, Blood Orange, Candied Pecan, Labneh, Arugula

Escargot de Bourgogne
Cooked in a Garlic & Parsley Butter, Grilled Baguette

Crispy Cauliflower
Tossed in Buffalo Sauce, Over a Cheddar Mornay

Main Courses

Ratatouille + Parmesan Polenta
Almond Pesto, Red Pepper Coulis, Roasted Pine Nuts, Buttered Baguette

Bay Scallop + Shrimp
Sauce Nantua, Corn, Piquillo Pepper, Crème Fraîche, Chive

Bucatini + Burrata
Toasted Almond, Zucchini Herb Sauce, Baby Heirloom Tomato, Parmesan

Cajon Chicken + Shrimp
*Pan Seared with Shrimp, Andouille Sausage, Fall Succotash, Creole Sauce, Cilantro and Jalapeño Lime
Crema*

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

Desserts

Choice of Vanilla Bean Cheesecake, Double Chocolate Cake or Berries + Cream

*You're welcome to substitute an item from our regular dining menu but it might
incur an additional fee*

