



Arlington Restaurant Weeks Menu

3 Course Price Fixe @ \$45/person

First course, Selection of:

Butternut Squash Bisque

smooth creamy soup made from roasted butternut squash, carrot and onion

Fig and Prosciutto Salad

arugula with quartered figs, toasted prosciutto, shaved parmesan, walnuts and a white balsamic vinaigrette

2nd course, Selection of:

Wild Caught Salmon

served over a golden beet puree with chili oil roasted broccolini, finished with a roasted lemon garlic compound butter

Petite Filet

7 ounce filet over a fall vegetable hash of roasted parsnips, butternut squash, sweet potato and Brussels sprouts, with crispy smashed fingerling potatoes, drizzled with a sage soubise

Vegetarian Sweet Potato Gnocchi

house-made sweet potato gnocchi served with roasted shiitake mushrooms, crisp jicama, seared watermelon radish and toasted pepitas in a brown butter emulsion

3rd course, Selection of:

Blueberry Bread Pudding

served warm with a scoop of vanilla ice cream and house-made caramel sauce

Pumpkin Cheesecake

with a dark chocolate and pomegranate cookie crust, topped with whipped cream