

RESTAURANT WEEK MENU

winter 2022

APPETIZER

SWEET CHILI
CALAMARI FRIES
eno vino's red sauce
· olive vinaigrette · shallot

CHICKEN SKEWERS
thai peanut satay †
· cilantro lime jus
· thai ketchup

MIXED GREENS SALAD ^{gf}
kalamata olives
· red onions · feta
· aged balsamic vinaigrette

CHARRED HOT
HOUSE TOMATO SOUP
truffled wee greens
· toasted pine nuts †

ENTRÉE

IMPOSSIBLE EMPANADAS
roasted sweet corn & jalapeño
emulsion · tomato vanilla jam
· micro parsley salad

PISTACHIO CRUSTED
SALMON^{†*}
roasted asparagus
· parmigiano reggiano
· grapefruit beurre blanc

BRAISED SHORT RIBS ^{gs}
sweet potato mashed
· crispy brussel sprouts · carrot
· vegetable gravy

GRILLED
CHICKEN BREAST
whipped potatoes · celery
· parsley · shallots
· glaze de volaille

DESSERT

VANILLA BEAN CRÈME BRÛLÉE
chocolate chunk brownie
· raspberry preserves

NY CHEESE CAKE
blackberry jam
· mint

Pick one of each for a \$35 DINNER per person. Beverage, tax, and gratuity not included. No splitting or sharing.
Not valid with other promotions. 20% gratuity added to parties of 7 guests and larger.
Thank you for joining us!

[†]We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know. ^{*}Consuming raw or undercooked pork, beef, seafood or chicken may increase your risk of food-borne illness. In addition, pork, seafood and steaks that are served rare or medium rare may be undercooked and only served upon consumers' request. ^{gs} Denotes gluten sensitive menu items. ^{gf} Denotes gluten free menu items.



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