

# **It's About Thyme** **Restaurant Week Menu**

\$25 per person

(Choose one item from each course per person)

## **Appetizers:**

**\*Wild Mushroom Ravioli:** raviolis served in rosemary brown butter topped with shaved parmigiano reggiano cheese

**\*House Salad:** Field greens tossed with marinated tomatoes, crumbled stilton, and our homemade champagne shallot vinaigrette

**\*Soup of the Day:** Choice of one of our homemade soups

## **Entrees:**

**\*Petit Filet:** Five ounce pan seared filet, served over crème fraiche whipped potatoes, with a blackberry port sauce

**\*Swordfish:** Fire grilled, served over tomato grits, with an orange butter sauce and a crab basil roasted red pepper pesto

**\*Roasted Mushroom & Squash Ragout:** served over fontina polenta with fried spinach and green onion oil

**\*Chicken:** Fire grilled herb & honey marinated airline chicken breast, served over goat cheese orzo, roasted tomato & garlic sauce, topped with fried artichokes

## **Desserts:**

\*Key Lime Pie

\*Chocolate Flourless Torte

\* Gelato

\*No substitutions. Price excludes beverages, alcohol, tax, and gratuity. Dine-in only. A twenty percent gratuity will be added to parties of five or more. We are sorry, there are no separate checks. Consuming raw or undercooked food can increase your risk of food-borne illness.\*\*