

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, CRUMBLERD 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

***FISH:** FIRE GRILLED, SERVED OVER TOMATO GRITS, WITH FENNEL CREAM SAUCE AND A CRAB BASIL ROASTED RED PEPPER PESTO

***ROASTED MUSHROOM RAGOUT:** SERVED OVER FONTINA POLENTA WITH FRIED SPINACH AND GREEN ONION OIL

***CHICKEN:** FIRE GRILLED HERB & HONEY MARINATED AIRLINE CHICKEN BREAST, SERVED OVER SAFFRON 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-BOURNE ILLNESS.*