

Foti's

Restaurant Week Menu

\$30 per person, not including tax, gratuity or beverages

Appetizers

Local Tomato and Basil Gelee
with balsamic vinegar caviar, crispy garlic baguette,
fresh toy box tomatoes, pickled red onions and fresh basil

Home Made Soup

Crispy Crepe

Calhoun ham, local mushrooms and caramelized onion filled crepe,
with a porcini mushroom cream sauce

Mixed Baby Greens Salad

with local pears, radish, pickled watermelon rind and fresh greens,
tossed in a goat cheese vinaigrette and toy box tomatoes

Entrees

Pan Seared Rainbow Trout

on a warm Mediterranean orzo sauté set in a avgo lemmeno

Braised Beef Braciolo

filled with pesto, spinach, mozzarella and sundried tomatoes, simmered, served on pearl pasta,
topped with fresh grated Parmigiano Reggiano and a fresh parsley and citrus gremolata

Butter and Herb Roasted Chicken

on a potato, Kalamata olive, feta and roasted onion sauté

Roasted Beet Crostata

flaky pastry crust filled with roasted beets, local apples, walnuts and goat cheese

Desserts

Blood Orange Sorbet with fresh fruit and cookie crumble

Brazilian Chocolate Torte

with orange coffee caramel and vanilla ice cream